

139 Popular French Cuisine Recipes

Authentic, Extra Ordinary and Delicious French Cooking: Step by Step Guidebook on How to cook French Foods The Easy Way

The background of the cover is a painting of a Parisian street scene. It features a cobblestone street, a classic black street lamp with a white globe, and buildings with red-tiled roofs and white walls. There are some trees and flowers on the right side. The overall style is impressionistic, with soft colors and visible brushstrokes.

SOPHIE
COLAS

**139 Popular French Cuisine
Recipes: Authentic and Delicious
French Cooking: Step by Step
Guidebook on How to cook French
Foods The Easy Way**

By

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**To Anyone who is interested to learn about
French Real Cuisines from the locals**

Thank you for downloading my book!

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Coquilles Saint-Jacques



INGREDIENTS

6 tbsp. unsalted butter

8 oz. button mushrooms, minced 2 tbsp. minced parsley

3 small shallots, minced Kosher salt and freshly ground black pepper, to taste 1
tbsp. minced tarragon, plus 6 whole leaves, to garnish 1 bay leaf

$\frac{3}{4}$ cup dry vermouth

2 tbsp. flour

6 large sea scallops

$\frac{2}{3}$ cup grated Gruyère

$\frac{1}{2}$ cup heavy cream

$\frac{1}{2}$ tsp. fresh lemon juice

INSTRUCTIONS

Heat mushrooms, 4 tbsp. butter, and $\frac{2}{3}$ of the shallots in a 4-qt. saucepan over medium heat; cook until the mixture forms a loose paste, about 25 minutes. Stir parsley and minced tarragon into mushroom mixture; season with salt and pepper. Divide mixture among 6 cleaned scallop shells or shallow gratin dishes. Bring remaining shallots, vermouth, bay leaf, salt, and $\frac{3}{4}$ cup water to a boil in a 4-qt. saucepan over medium heat. Add scallops; cook until barely tender, about 2 minutes. Remove scallops; place each over mushrooms in shells. Continue boiling cooking liquid until reduced to $\frac{1}{2}$ cup, about 10 minutes; strain. Heat broiler to high. Heat remaining butter in a 2-qt. saucepan over medium heat. Add flour; cook until smooth, about 2 minutes. Add reduced cooking liquid and cream; cook until thickened, about 8 minutes. Add cheese, juice, salt, and pepper; divide the sauce over scallops. Broil until browned on top, about 3 minutes; garnish each with a tarragon leaf.

Baked Camembert



INGREDIENTS

· 1 clove garlic · 250 g Camembert · olive oil · a few tips fresh rosemary · a few sprigs rosemary · bite-sized pieces bread, stale · 1 tiny pinch sea salt · olive oil · 1 small handful mixed nuts · 1 small handful dried cranberries

METHOD

Preheat the oven to 180°C/350°F/gas 4. Leaving it in the box, score around the top of a 250g Camembert about ½cm in and cut off the top layer of skin. Finely

slice a peeled garlic clove and poke it into the top of the cheese with a few fresh rosemary tips. Drizzle with a little olive oil then bake in the hot oven for 15 to 20 minutes, or until gorgeous and oozy in the middle.

Thread bite-sized pieces of stale bread onto stripped woody rosemary sprigs, drizzle them with olive oil and a tiny pinch of sea salt to help them crisp up then lay them on a tray and pop in the oven to cook with the Camembert.

Finely chop a small handful of dried cranberries and mixed nuts and put them in a little bowl. Once your bread skewers are golden and crisp and your cheese is oozy, put everything out on a board then dunk a bit of toasted bread in the gooey cheese and dip it in the cranberry and nuts – a little mouthful of 1980s heaven.

Moules Marinières



INGREDIENTS

Moules à la Marinière

An 8-to 10-quart enameled kettle with cover, though I've made this in many other pots successfully 2 cups light, dry white wine or 1 cup dry white vermouth 8 parsley sprigs

1/2 cup minced shallots, or green onions, or very finely minced onions 1/4 teaspoon thyme

1/2 bay leaf

6 tablespoons butter

1/8 teaspoon pepper

1/2 cup roughly chopped parsley 6 quarts scrubbed, soaked mussels

METHOD

Bring all but the last two ingredients to boil in the kettle. Boil for 2 to 3 minutes to evaporate its alcohol and to reduce its volume slightly.

Add the mussels to the kettle. Cover tightly and boil quickly over high heat. Frequently grasp the kettle with both hands, your thumbs clamped to the cover, and toss the mussels in the kettle and an up and down slightly jerky motion so the mussels will change levels and cook evenly. In about 5 minutes, the shells will swing open and the mussels are done.

With a big skimmer, dip the mussels into wide soup plates. Allow the cooking liquid to settle for a moment so any sand will sink to the bottom. Then ladle the liquid over the mussels, sprinkle with the parsley and serve immediately.

INGREDIENTS

Baked Pommes Frites

1/4 cup extra-virgin olive oil*

6 russet potatoes Salt and freshly ground black pepper

METHOD

Preheat the oven to 400 degrees F. Peel potatoes (if peeled fries are your thing, skip it if you couldn't care) and cut into half-inch thick slices (lengthwise) cut again into 1/2-inch thick fries. Place the potatoes into a pot with cold water and 1 tablespoon of salt. Bring up to a gentle boil and simmer until a paring knife tip goes through easily, cooked about 3/4 of the way through.

Drain carefully and put potatoes a bowl. Add olive oil, 1 tablespoon salt, 1/2 teaspoon black pepper. Toss well and lay out in 1 layer on baking sheet. Bake until light brown.

Buckwheat Crêpes



Ingredients

- 3 large eggs
- 1 1/4 cups buckwheat flour
- 3/4 cup nonfat milk
- 1/4 cup vegetable oil plus additional for skillet
- 1/4 teaspoon salt
- 1 1/4 cups (or more) water

Preparation

- Place flour in medium bowl. Whisk in eggs, 1/4 cup oil, milk, 1 1/4 cups water, and salt.
- Heat 10-inch-diameter nonstick skillet over medium-high heat; brush pan with oil. Add 1/4 cupful batter to skillet; tilt to coat bottom. Cook crepe until golden on bottom, adjusting heat to prevent burning, 30 to 45 seconds. Using spatula, turn crepe over; cook 30 seconds. Transfer

to plate. Repeat with remaining batter, stacking crepes between sheets of plastic wrap.

Blanquette de Veau



Ingredients

- 1 pint pearl onions, peeled
- D'Artagnan veal tenderloin about 2 ½ lbs., trimmed and cut into cubes and thoroughly rinsed before and after trimming (or veal stew meat or veal cheeks)
- 6 c stock (veal or chicken)
- 2 T butter
- 1 celery stalk cut into sticks • Bouquet garni: 1 thyme sprig, 1 bay leaf, parsley stems, 6 peppercorns, 2 cloves garlic, sliced and 3 cloves tied in cheesecloth or loose • 1 small leek, sliced in half in 4" pieces • 1 large carrots, peeled & cut into thick sticks • 4 Tablespoons butter
- 1 teaspoon coarse salt
- 2 T vermouth
- 5 Tablespoons flour
- 1 container veal demi-glacé from D'Artagnan the (or 1 cup of your own) • 2 T Cognac
- ½ c heavy cream
- 3 egg yolks
- 1 Tablespoon lemon juice

- 2 c sliced mushrooms
- minced fresh parsley
- salt and pepper to taste
- chopped yellow celery tops (optional)

Preparation

Take the veal cuttings, vegetables, bouquet garni and stock and put in a large pot (a wide-mouthed enamel cast iron pan is perfect). Heat it and simmer on medium-low for 1½ hours, skimming and checking as you go.

While you are doing this, take ½ c of the stock from the pan and 2 T butter and simmer the onions covered for 10 minutes. When they are nearly done remove the cover and reduce the liquid till it is syrupy. Remove and reserve the onions and the glaze.

After 1 ½ hours, strain the stock, pressing on the solids and then discard the vegetables and meat bits. Add the demi-glace to the stock. You should have around 4 cups. You can do all of this the day before so that the dish comes together quickly before the meal.

Rinse the veal cubes again and add to the stock*. Cook for about 15 minutes over very low heat... barely a simmer. Check it — you want it medium rare (you will need to heat it again when you add the egg and cream, that's when you will finish cooking the veal).

When it's done, remove the meat and strain the broth over a fine mesh. Reserve 3¼ cup of the stock for the velouté. Clean out the pan and place the meat and onions with the glaze in it. Cover (you can do this the day before too, but I think veal is best the day it is cooked — you can do the rest of the recipe earlier in the day and heat it gently if you would like — Dr Lostpast reheated left-overs in the microwave successfully too).

Melt 4 T butter slowly, then add the flour and stir it in — let it cook for a few minutes but do not let it brown. Slowly add the stock, whisking. Add vermouth and cognac. Cook it over medium heat for 10 minutes, stirring regularly. Add the sliced mushrooms tossed in the lemon juice and cook for another 10 minutes or until the mushrooms are soft. This cooking is what helps give the sauce the beautiful texture... don't rush it.

Remove 1 cup of the sauce without the mushrooms. Whisk the egg yolks and cream together and add the reserved hot velouté.

Add this to the meat and onions and cook over a low heat, stirring gently. Do

not let it boil. Keep the sauce below 180° or the egg will curdle (using a wide-mouthed casserole makes this easy). Just for the heck of it I checked the temperature of the veal cubes — they seemed to be around 145° — perfect medium.

When everything is heated though taste for seasoning and add salt and pepper if needed, serve with noodles, rice or potatoes. Sprinkle with parsley and celery tops (I love the flavor of celery tops, originally, they were what was used and the bottoms were tossed!).

Sole Meunière



Ingredients

- 1/4 teaspoon kosher salt
- 1/4 cup all-purpose flour
- 4 sole fillets, (4 ounces each)
- 1/4 teaspoon freshly ground black pepper
- 2 teaspoons fresh lemon juice
- 4 tbsp unsalted butter
- 1 teaspoon minced flat-leaf parsley

Directions:

- Combine flour, salt, and pepper. Dredge each fish fillet in the flour mixture until well coated.
- In a large skillet over medium heat, melt 1 tablespoon of the butter. Add the fish and brown about 3 minutes on each side, depending on thickness.
- Transfer the fish to a platter and tent with foil. Add the remaining butter to pan and turn up the heat to medium-high.
- When the butter starts to brown, about 3 minutes, add the lemon juice and parsley. Pour the butter over the fish and serve immediately.

Hachis Parmentier



Ingredients

- 3 garlic cloves, minced (or pressed)
- 2 onions, chopped
- 2 tablespoons olive oil
- 1 tablespoon butter
- 1 1/2 lbs lean ground beef
- 3 tomatoes, chopped
- salt & pepper, to taste
- 1 tablespoon herbes de provence (or other herbs to your taste)

- 2 tablespoons parmesan cheese
- 1 egg yolk
- 3/4 cup gruyere cheese, grated (can also use emmental or similar)
- 4 -5 cups mashed potatoes (instant is fine)

Directions

1. In a large frying pan, cook the onions & garlic in the butter & olive oil on medium heat for about 5 minutes. Stir in the tomatoes, ground beef, herbs, salt & pepper. Cook until the meat is browned thoroughly. Turn off heat & add egg yolk & Parmesan cheese, stirring to mix completely.
2. Spread the meat in the bottom of a lightly oiled oven proof dish (a 9x13 would be perfect). Spread the potatoes on top of the meat mixture. And finish by sprinkling the grated cheese on top.
3. Bake in 400 deg oven for 15 to 20 minutes, until the cheese is melted & the potatoes lightly browned.

Boudin Noir Aux Pommes



Ingredients:

- 1 kg/ 2 pounds potatoes (cut in chunks)
- 12 slices of boudin noir sausage
- 1 onion or a handful of small onions (thinly sliced or halved if small onions)
- 3-4 apples (peeled, cut in round slices)
- Vegetable oil for frying
- 8 parsnips (peeled and thinly sliced – I used my food processor with a special slicing blade)
- Vinaigrette dressing:
- 25 g/ 2 tbsp butter for frying apples & onions
- 2 tsp grain mustard (or to your liking)
- 60 ml/ 1/4 cup olive oil
- 1 tsp salt
- 1 tbsp Xérès vinegar (or sherry/ red wine vinegar)
- Pepper for seasoning

Method 1) Boil potatoes in a large pot of salted boiling water. Drain and set aside.

- 2) Prepare vinaigrette dressing. In a small bowl, mix olive oil, mustard, vinegar, salt and pepper. Mix well.
- 3) In a large heavy saucepan, fill oil no more than halfway and heat to 180°C/ 350 F. You can test one slice of parsnip, drop it in the oil – if it starts sizzling, the oil is ready. Fry parsnip slices by batches, 2-3 minutes each, or until golden. Set aside to drain on paper towels. Sprinkle with salt. Set aside.
- 4) In a frying pan, melt the butter, add onions and fry till golden for 3 minutes. Add the apples, and continue frying 3 minutes on both sides, until golden. Set onions and apples aside.
- 5) In the same frying pan, add the boudin noir and fry on a medium heat for 2 minutes on each sides. Slice potatoes, toss in the onions and vinaigrette.
- 6) Start with placing the potato salad on a plate. Place three slices of apples, followed by three slices of boudin noir on top. Sprinkle a generous amount of parsnip crisps on top. Serve immediately while salad is warm.

Cheese Soufflé



Ingredients

- 1 cup whole milk
- 2 tablespoons finely grated Parmesan cheese
- 3 tablespoons unbleached all purpose flour
- 2 1/2 tablespoons unsalted butter
- 1/2 teaspoon salt

- 1/2 teaspoon paprika
- 4 large egg yolks
- 1 pinch of ground nutmeg
- 1 cup (packed) coarsely grated Gruyère cheese (about 4 ounces)
- 5 large egg whites

Preparation

- Position rack in lower third of oven and preheat to 400°F. Butter 6-cup (1 1/2-quart) soufflé dish. Add Parmesan cheese and tilt dish, coating bottom and sides. Warm milk in heavy small saucepan over medium-low heat until steaming.
- Meanwhile, melt butter in heavy large saucepan over medium heat. Add flour and whisk until mixture begins to foam and loses raw taste, about 3 minutes (do not allow mixture to brown). Remove saucepan from heat; let stand 1 minute. Pour in warm milk, whisking until smooth. Return to heat and cook, whisking constantly until very thick, 2 to 3 minutes. Remove from heat; whisk in paprika, salt, and nutmeg.
- Add egg yolks 1 at a time, whisking to blend after each addition. Scrape soufflé base into large bowl. Cool to lukewarm. do ahead Can be made 2 hours ahead. Cover and let stand at room temperature.
- Using electric mixer, beat egg whites in another large bowl until stiff but not dry. Fold 1/4 of whites into lukewarm or room temperature soufflé base to lighten. Fold in remaining whites in 2 additions while gradually sprinkling in Gruyère cheese. Transfer batter to prepared dish.
- Place dish in oven and immediately reduce oven temperature to 375°F. Bake until soufflé is puffed and golden brown on top and center moves only slightly when dish is shaken gently, about 25 minutes (do not open oven door during first 20 minutes). Serve immediately.

Steak Tartare



Ingredients

- 2 teaspoons brined capers, drained and rinsed
- 3 medium oil-packed anchovy fillets (optional, adjust salt if added), rinsed and minced
- 2 large egg yolks
- 3 teaspoons Dijon mustard
- 2 tablespoons finely chopped red onion
- 10 ounces USDA prime beef tenderloin, cut into small dice, covered, and refrigerated
- 4 teaspoons olive oil
- 2 tablespoons finely chopped Italian parsley leaves

- 4 dashes Worcestershire sauce
- 3 dashes hot sauce (such as Tabasco)
- 3/4 teaspoon crushed chile flakes (optional)

Instructions

1. 1Combine anchovies (if using), capers, and mustard in a nonreactive bowl. Using a fork or the back of a spoon, mash ingredients until evenly combined; mix in egg yolks.
2. 2Use a rubber spatula to fold remaining ingredients into mustard mixture until thoroughly combined. Season well with salt and freshly ground black pepper. Serve immediately with toast points or french fries.

Pot-au-feu



Ingredients

Brine

- 1/4 cup sugar
- 1/2 cup kosher salt
- 1 teaspoon whole black peppercorns
- 1 head of garlic, halved crosswise
- 2 pounds beef brisket
- 2 fresh bay leaves (or 1 dried)
- 3 4' pieces bone-in beef short ribs

Bouquet Garni, Meats, and Vegetables

- 10 sprigs flat-leaf parsley

- 1 head of garlic, halved crosswise
- 3 fresh bay leaves (or 1 dried)
- 10 sprigs thyme
- 1 teaspoon whole black peppercorns
- 3 whole cloves
- 2 pounds oxtails
- 3 2'–3'-long marrow bones
- 1 pound veal bones
- 2 pounds beef bones
- 5 large carrots (about 1 lb.), peeled (2 chopped, 3 cut into 2' pieces)
- 1 pound veal breast
- 1 onion, quartered
- 2 celery stalks, chopped
- 2 rutabagas (about 1 lb.), peeled, cut into wedges
- 1 1-lb. piece garlic sausage
- 1 pound baby potatoes
- 1 small head of savoy cabbage (about 1 lb.), halved

Sauces and Garnishes

- 1/4 cup finely chopped flat-leaf parsley
- 1/2 cup extra-virgin olive oil
- 1/4 cup finely chopped fresh tarragon

- 1/4 cup finely chopped fresh chives
- Kosher salt and freshly ground black pepper
- 2 garlic cloves, minced
- 2 tablespoons prepared white horseradish, drained
- 1/4 cup crème fraîche
- Dijon mustard
- Whole grain mustard
- Toasted sliced country bread

Preparation

Brine

- Bring first 5 ingredients and 8 cups water to a simmer in a medium saucepan over medium heat, stirring until sugar and salt dissolve. Remove from heat; let cool to room temperature. Place brisket and short ribs in a large baking dish. Pour brine over to cover completely. Cover and chill for at least 8 hours or overnight. Remove meat; rinse and set aside.

Bouquet Garni, Meats, and Vegetables

- Place first 6 ingredients in center of a triple layer of cheesecloth. Gather up edges; tie with kitchen twine to form a bundle for bouquet garni. Wrap marrow bones in cheesecloth; tie into a bundle with twine. If desired, tie oxtails with twine around circumference to keep meat from falling off bones.
- Place brisket, short ribs, bouquet garni, marrow bones, oxtails, beef bones, veal bones, veal breast, 2 chopped carrots, celery, and onion in a very large heavy pot. Add water to cover meat (about 7 qt.). Bring to a boil, skimming off any scum and fat that rise to the surface. Reduce heat and simmer, skimming occasionally, until short ribs are

tender, 2–2 1/2 hours.

- Transfer short ribs to a 13x9x2" baking dish; add 4 cups broth from pot and tent with foil to keep meat warm and moist. Add sausage to pot; continue simmering until sausage is cooked through and remaining meats are tender, about 30 minutes longer. Transfer sausage, brisket, oxtails, and marrow bones to dish with short ribs.
- Place a large strainer over another large pot; strain broth, discarding remaining meats, bones, and other solids in strainer. (You should have about 10 cups broth.) Return broth to a boil; add rutabagas, cabbage, potatoes, and 2" pieces of carrots. Simmer until vegetables are tender but not mushy, about 30 minutes.

Sauces and Garnishes

- Mix first 5 ingredients in a small bowl to make salsa verde. Season with salt and pepper; set aside. Stir crème fraîche and horseradish in another small bowl; season with salt.
- Transfer vegetables to a platter. Thinly slice brisket against the grain; cut sausage into 2" pieces. Return meats to baking dish.
- Season broth in pot to taste with salt and pepper; divide among bowls. (Reserve broth from meats for another use.) Serve meats and vegetables with salsa verde, horseradish crème fraîche, and both mustards in small bowls alongside. Serve with toasted country bread.

Basque Piperade



Ingredients

- 1 pint pureed san marzano tomatoes (optional)
- 1 quart can whole peeled san marzano tomatoes
- 10-15 cloves fresh sliced garlic
- 1 jar/4-6 whole roasted sweet red bell peppers
- 3-4 large eggs
- 1.5 whole yellow onions, julienned
- 1 tsp chili powder
- 2 tsp smoked spanish paprika
- 1 tsp kosher salt
- 2 bay leaves
- 1 tsp sugar (optional)

- 1 tsp fresh cracked black pepper
- 6-8 slices of crusty bread, brushed with olive oil
- 1 cup olive oil

Preparation

- Preheat oven to 450°
- Prep chop your onions, garlic and red peppers.
- Sauté the onions and sliced garlic in olive oil on medium high heat until translucent (5-7 minutes).
- Add your spices and “bloom” them out (sauté until you start to smell them)
- Add your can of tomatoes. Break them up a bit with a metal spoon, then add roasted red peppers to the party.
- Add bay leaves and season to taste with salt and pepper
- Turn heat down to low and simmer for 25-30 minutes. Adjust seasoning if needed.
- Place about 2 cups of the finished product in an oven-proof cast iron pan (a small paella pan works great)
- Make resting places for your eggs with a spoon and crack one egg into each of those spots.(crack into a bowl first to help with pouring and to avoid the risk of a cracked shell falling into the stew)
- Bake for 7-10 minutes, until the egg whites begin to set, but the yolk remains runny.
- Slice and grill bread and serve with dish.



Magret de Canard

Ingredients

- 2 peaches (peeled and sliced)
- 2 large duck breasts
- 6 garlic cloves (sliced fine)
- 5 large potatoes
- 1 tbsp butter
- 2 handfuls of chopped parsley
- Salt & Pepper

Method Preheat the oven on 180° celsius.

Just before you start cooking the duck, start frying on a medium heat the sliced potatoes with one tbsp butter for 8 minutes. Set aside.

In a large cool frying pan, place your 2 duck breasts skin touching the base.

Switch on the heat to moderate and start frying. Every 5 minutes or so, when the duck fat melts, pour in a bowl, reserve the fat, and continue frying. Too much oil will make your duck skin burn.

Pour 8 tbps (or more if you wish and according to your taste) of the reserved duck fat onto the potatoes and continue frying till cooked and golden. You'd be surprised at how fast it cooks with duck fat. Flip potatoes constantly. Add salt. By 20-25 minutes they should be cooked. Put potatoes in a small cake mold and press gently with a potato masher or a large spoon so the potatoes take a good shape. You don't want to mash the potatoes, just press them. Place in the oven for 5-8 minutes.

After 20-25 minutes of duck frying, flip over the breasts and cook maximum 5 minutes depending on how you like your 'cuisson' (2 mins if you like the breast rosé/pink). Meanwhile you can fry the garlic in a tsp of duck fat until golden and the sliced peach for 3 minutes. They can be fried in the same pan.

Take the potato cake out of the oven, remove from mold and place on a serving plate. Put the chopped parsley and fried garlic on top. Slice the duck breast (see photo), season with salt and pepper. Serve immediately.

Garbure



Ingredients

- 1 Spanish onion, diced
- 4 oz. pancetta, cut into ½" cubes
- 4 precooked confit duck legs
- 4 garlic cloves, crushed
- 1 small head of savoy cabbage (1½–2 lb.), core removed, sliced into 1" x 3" strips
- 3½ quarts unsalted chicken stock
- 3 stalks celery, diced
- 2 carrots, peeled and cut into ¼" slices
- ½lb. Yukon Gold potatoes, peeled and cut into 1" cubes
- 1 medium-size leek (tough outer leaves removed), sliced into ¼" pieces
- A bouquet garni comprising 1 piece of leek (3" x 3"), 3 thyme sprigs, 1 rosemary sprig, 1 bay leaf, 3 parsley stems, and 2 sage sprigs tied

with kitchen string

- 1½ cups dried cannellini beans, soaked in water overnight, strained
- Salt and pepper to taste

- **Directions**

Heat a 6-quart Dutch oven over medium-high heat, add the pancetta, and cook, stirring, for 4 minutes or until golden brown. Remove and set aside, keeping the fat in the pot. Reduce heat to medium; add the diced onion and crushed garlic cloves, and cook, stirring, for 8 minutes or until soft.

Pick the meat from the confit duck legs, discarding the skin and bones, and shred. Incorporate the shredded duck meat with the onion-and-garlic mixture. Add the chicken stock, cabbage, carrots, celery, leek, potatoes, cannellini beans, and bouquet garni. Bring the soup to a simmer; then cook, stirring occasionally, for 45 minutes or until the vegetables are tender.

Stir the reserved pancetta into the soup, remove the bouquet garni, season to taste, and serve immediately.

Cassoulet



Ingredients

- 10 tbsp. duck fat or olive oil
- 1 lb. dried great northern beans
- 2 onions, chopped
- 16 cloves garlic, smashed
- 2 large ham hocks
- 2 carrots, chopped
- 1/2 lb. pancetta, cubed
- 1 lb. pork shoulder, cut into 1" cubes
- 4 sprigs thyme
- 4 sprigs oregano
- 1 cup whole peeled canned tomatoes
- 3 bay leaves
- 2 cups chicken broth
- 1 cup white wine

- 1 lb. pork sausages
- 4 confit duck legs (optional)
- 2 cups bread crumbs

Directions 1. Soak beans in a 4-qt. bowl in 7 1/2 cups water overnight. Heat 2 tbsp. duck fat in a 6-qt. pot over medium-high heat. Add half the garlic, onions, and carrots and cook until lightly browned, about 10 minutes. Add ham hocks along with beans and their water and boil. Reduce heat and simmer beans until tender, about 1 1/2 hours.

2. Transfer ham hocks to a plate; let cool. Pull off meat; discard skin, bone, and gristle. Chop meat; add to beans. Set aside.

3. Heat 2 tbsp. duck fat in a 5-qt. dutch oven over medium-high heat. Add pork and brown for 8 minutes. Add pancetta; cook for 5 minutes. Add remaining garlic, onions, and carrots; cook until lightly browned, about 10 minutes. Tie together oregano, thyme, and bay leaves with twine; add to pan with tomatoes; cook until liquid thickens, 8–10 minutes. Add wine; reduce by half. Add broth; boil. Reduce heat to medium-low; cook, uncovered, until liquid has thickened, about 1 hour. Discard herbs; set dutch oven aside.

4. Meanwhile, sear duck legs in 2 tbsp. duck fat in a 12" skillet over medium-high heat for 8 minutes; transfer to a plate. Brown sausages in the fat, about 8 minutes. Cut sausages into 1/2" slices. Pull duck meat off bones. Discard fat and bones. Stir duck and sausages into pork stew.

5. Heat oven to 300°. Mix beans and pork stew in a 4-qt. earthenware casserole. Cover with bread crumbs; drizzle with remaining duck fat. Bake, uncovered, for 3 hours. Raise oven temperature to 500°; cook cassoulet until crust is golden, about 5 minutes.

Pan-seared Foie Gras



Ingredients

Coarse salt 1 whole duck foie gras, about 1 1/2 pounds, slightly chilled 6 slices white bread, cut in rounds Black pepper, freshly ground
4 fresh black mission figs, halved 1 tablespoon extra virgin olive oil 6 tarragon leaves, chopped
2 shallots, finely chopped
1 orange, juiced, divided
1/2 cup port wine
1 pat butter
2 tablespoons balsamic vinegar
1/2 teaspoon orange zest, grated Pinch sugar
1 bunch arugula
3 heads endive, julienned
1/2 lemon, juiced

1/2 bunch fresh chives, roughly chopped 1 tablespoon extra virgin olive oil

Directions

Carefully pull apart the 2 lobes of the foie gras with your hands and remove the veins that are lodged between them. Using a sharp knife dipped in boiling water, cut each lobe into 1-inch medallions, approximately 6 (4-ounce) slices. Score the top of each medallion in a diamond pattern and season with salt and pepper. Sear the medallions in a hot, dry pan for 30 seconds per side, seasoned side down first. Remove to a warmed platter lined with paper towels to drain.

Lower heat to medium and pour out a bit of the rendered duck fat. Fry the bread rounds until brown, about 2 minutes each side, set aside. Wipe out the pan and coat with olive oil. Brown the figs, cut side down, then add the shallots and tarragon. Cook for 2 minutes. Deglaze the pan with port, juice of 1/2 orange and balsamic vinegar, cook down, about 3 minutes. Finish off the sauce with butter, a pinch of sugar, orange zest, salt and pepper.

Combine the endive, arugula and chives together in a small bowl. Toss with remaining orange juice, lemon juice and olive oil, season with salt and pepper. Arrange a handful of salad on each plate and lay the toast on top. Carefully place a foie gras medallion on each toast round. Top with figs, drizzle with port wine sauce. Garnish with chives and serve at once.

Confit de Canard



Ingredients

1/3 cup Kosher salt (about 4 teaspoons per pound of duck, half for short preserving periods) 2 fatty ducks (or 4 sets of thighs and drumsticks) 3 tablespoons parsley, minced 4 shallots, minced 1 bay leaf, crumbled 1/2 teaspoon thyme leaves, crumbled 2 quarts rendered poultry and pork fat 2 teaspoons white peppercorns, crushed 2 cups pork lard for storing the confit (only if there is not enough duck fat) 1 garlic head, halved and stuck with 2 cloves

Directions

Quarter the ducks and remove the backbones. Cut and trim off as much fat as possible. Grind any excess skin and all the fat in a food processor, place in a deep saucepan with 1 cup water and render the fat (simmer it over low heat for about 45 minutes, uncovered), strain, and reserve.

Cut each breast into halves with the wings attached. Roll each piece of duck in the salt and place it in a large stainless glass or earthen bowl. Sprinkle each piece of duck with a mixture of the shallots, herbs, and spices and scatter any

remaining salt over the top. Cover loosely and refrigerate 24 hours. NOTE: This may be cut down to a few hours if it is to be eaten within a week or two.

Rinse quickly, then wipe the pieces of duck to remove all the salt, herbs, spices, and liquid.

Heat the strained fat in a deep, wide kettle. Add the duck, 1/2 cup of water, the halved garlic head, and enough rendered poultry or pork fat to cover. Bring the mixture to a boil. Lower heat and cook at a simmer for 1 1/2 hours, or until the duck flesh can be easily pierced with a straw. Do not let the mixture boil.

Remove the duck, drain and discard any loose bones. Strain the warmed fat. Put about 1 cup of warmed fat into each of the bowls or mason jars intended for storage of the confit and cool in order to congeal the fat.

Arrange the duck pieces in the containers without compacting them. Strain the remaining fat, tepid but not hot, over the duck to cover. The pieces of duck must be completely submerged in the fat. Cover and chill until solid. Cover with a layer of melted lard. Cover tightly with a glass top or with plastic wrap and store in a cool place such as a cold cellar or the refrigerator. Leave to ripen at least 1 month. It keeps well for 6 months.

To use the confit, set the jars or bowl in a warm oven. When the fat softens, remove pieces desired. Return jar or bowl to the refrigerator. Be sure all of the remaining pieces are covered with fat. The duck can be served at room temperature or warmed in an oven, then Sauteed to crisp the skin.

Poulet Basquaise



Ingredients

- 2 chicken legs (drumstick+tigh), skin on
- 2 tsp olive oil
- 2 garlic cloves, minced
- 1 onion, chopped
- 2 red bell pepper, peeled and cubed
- 1/4 cup white wine
- 1/4 tsp paprika
- 1 14-ounce can crushed tomatoes
- Salt and pepper to taste
- 1/2 tsp thyme

Directions

1. In a deep saucepan, heat olive oil on medium heat. Brown chicken for

about 8 minutes. Remove from pan and set aside. Drain excess fat if needed.

2. Add onion and garlic and cook for 1 minutes, paying attention not to burn them.
3. Deglaze with wine and scrub the bottom of the pan with a wooden spoon or spatula.
4. Add bell pepper, tomato, paprika, thyme, salt and pepper. Mix and return chicken to the pan.
5. Reduce heat, cover with a lid and simmer until chicken is cooked through, about 30 minutes. Serve with rice on the side, and you're good to go!

Lamprey à la Bordelaise



Ingredients

- 1,500kg of soft leeks
- 1 lamprey of 1,200kg
- 6 pickling onions
- 6 petits oignons
- 6 cloves of garlic
- 6 shallots
- 1 bouquet garni
- 300g of ham
- 2 cloves
- 15cl of oil of olive and groundnut
- 7cl of cognac or armagnac
- 1 bottle of wine from the Côtes de Bourg appellation (red)
- Salt and pepper
- 1 soup spoon of caster sugar
- 1 soup spoon of flour

Directions

Attach the lamprey by the head, make a section for the tail and collect the blood. Warm the fish in some boiling water and remove the central cordon, cut the head and the tail. Cut the lamprey in sections and make it marinade 3 or 4 hours in the red wine. Cook it in a mixture of olive oil and groundnut, slice thinly shallots, pickling onions and thinly cut ham. After a moment, add the crushed garlic, the flour, and the marinade. Put down the bouquet garni, add salt and pepper.

Let simmer slowly during one hour. Make sweat the leeks. Then cut them in batonnets of 10 centimeters and put them into the sauce. Cook the lamprey. Make it burn with the chosen alcohol and put them down in the frying pan. Sweeten, prolong the cooking on very soft fire even one hour. Bind the sauce with the blood of the lamprey.

Let cook for 10 minutes more.

Quenelles of Pike with Lobster Sauce



Ingredients

For the quenelle base:

12,5 cl milk

60 g flour

30 g butter

1 egg *For the forcemeat:*

300 g pike-perch, filleted and skinned

50 cl well-chilled double cream

pepper

grated nutmeg 2 egg whites

2 teaspoons salt

For the lobster sauce:

2 lobster heads or 6 scampi heads 1 medium onion

1 medium carrot
2 cloves garlic, peeled
1 sprig fresh thyme
50 g tomato concentrate
35 cl Cognac
25 cl olive oil
75 cl double cream
2 or 3 soup spoons Noilly Prat
5 cl white wine
Salt and pepper *Poaching liquid for the quenelles:*
1 l fish stock

Directions

Prepare the quenelle base first. Cut the butter into large cubes. Pour the milk into a saucepan, add the butter, and bring to a boil. Add the flour, then continue cooking on low heat and mixing thoroughly for 3 or 4 minutes. Remove the saucepan from the heat, add the egg and mix well. Set the mixture aside to cool completely.

Then make the fish forcemeat. Rinse the fish under cold running water. Place it on a cutting board and chop it finely, using a large knife. Put the chopped fish into a large bowl and mix in the salt, 1 pinch pepper, and 1 pinch nutmeg. Put the fish forcemeat and quenelle base into a food processor together. Blend for 3 - 4 minutes. Add the egg whites and blend again. Add 3/4 of the cream and keep the rest of the cream chilled. Blend the mixture until the consistency is perfectly smooth. Gently mix in the rest of the cream, using a spatula. Let the mixture rest in the refrigerator for at least 1 hour 30 minutes.

Prepare the sauce. Peel the onion. Peel and wash the carrot. Cut the onion and carrot into large cubes. Heat the olive oil in a large saucepan. Add the seafood heads and crush them with a pestle. Add the onion, carrot, garlic, thyme, and tomato concentrate. Add the Cognac and white wine. Add just enough water to cover. Bring to a boil and simmer to reduce the volume by three-quarters (at least 30 minutes). Add the cream. Reduce the volume by another quarter on low heat. Strain the sauce through a fine sieve or conical strainer, pressing it through with the back of a spoon. Add salt and pepper to taste.

Take the forcemeat out of the refrigerator. Prepare a dish and a small saucepan of boiling water. Dip two spoons in boiling water, scoop up some mixture with one spoon, heaping it up well, then use the other spoon to compact and shape the quenelle. Then use that spoon to remove the quenelle from the first spoon. Transfer the quenelle from one spoon to the other several times to give it an even shape and lay it gently in the dish. Dip the spoons in the boiling water between each quenelle.

Heat the fish stock in a saucepan (do not let it boil), then reduce to low heat. Drop the quenelles gently into the stock and simmer for 8 minutes. Use a skimmer to turn the quenelles over and simmer for another 8 minutes on low heat.

Heat up the sauce in a saucepan. Add the Noilly Prat. Arrange the quenelles on

an ovenproof dish, pour the sauce over them, and heat under the grill for 2 minutes just before serving.

The quenelles may be cooked in advance, but should be reheated in simmering fish stock at the last minute. If you are unable to prepare lobster sauce, the quenelles may be served with a white-wine sauce.

Gigot D'Agneau Pleureur



Ingredients

1 large red capsicum, thickly sliced 4 medium sebago potatoes, cut into 4cm pieces
1 large eggplant, cut into 4cm pieces 1 large green capsicum, thickly sliced
1 bulb garlic, halved crossways
2 tablespoons olive oil
1 1/2 tablespoons lemon juice
1/3 cup mint jelly, warmed
8 lamb loin chops, trimmed
1 tablespoon fresh thyme leaves

Method

Preheat oven to 200°C/180°C fan-forced. Place potato, capsicum and eggplant in a large roasting pan. Drizzle with 1 1/2 tablespoons oil. Toss to combine. Add garlic to pan. Roast for 45 minutes.

Meanwhile, combine mint jelly, lemon juice and thyme in a bowl. Heat remaining oil in a large non-stick frying pan over medium-high heat. Add lamb. Cook for 2 minutes each side or until browned. Remove from heat. Brush both sides of lamb with half the mint jelly mixture.

Arrange lamb over vegetables. Season with salt and pepper. Roast for a further 20 to 25 minutes, brushing with remaining mint jelly mixture halfway through

cooking, for medium or until cooked to your liking. Serve.

Bouillabaisse



Ingredients

Rouille

3 tablespoons water
One 3-inch piece of baguette, cut into 1/2-inch dice
1/2 teaspoon cayenne pepper
2 garlic cloves
3 tablespoons extra-virgin olive oil
1/2 teaspoon kosher salt

Bouillabaisse

2 leeks, white and light green parts only, thinly sliced
3 tablespoons extra-virgin olive oil, plus more for drizzling
1 fennel bulb—fronds reserved, bulb cored and cut into 1/4-inch dice
1 onion, cut into 1/4-inch dice
2 tomatoes, cut into 1/2-inch dice
4 garlic cloves, 3 coarsely chopped
Pinch of saffron threads
2 bay leaves
5 cups store-bought fish stock
2 tablespoons pastis or Pernod
Eight 1/2-inch-thick baguette slices, cut on the bias
One 2-pound live lobster
1/4 teaspoon cayenne pepper
3 Yukon Gold potatoes (1 1/2 pounds), peeled and cut into 1/2-inch dice
1 pound monkfish, cut into sixteen 1 1/2-inch pieces
2 dozen littleneck clams, scrubbed
1 pound skinless halibut fillet, cut into sixteen 1 1/2-inch pieces
1 pound skinless red snapper fillets, cut into sixteen 1 1/2-inch pieces

Preparation

In a mini food processor, sprinkle the diced bread with the water and let stand until the water is absorbed, about 5 minutes. Add the garlic, cayenne and salt and process until the bread and garlic are coarsely chopped. With the machine on, drizzle in the olive oil and process until the rouille is smooth. Transfer to a bowl and refrigerate.

In a very large, deep skillet, heat the 3 tablespoons of olive oil. Add the leeks, onion, fennel and chopped garlic and cook over moderate heat until translucent, about 5 minutes. Add the tomatoes and cook until they begin to break down, about 5 minutes. Add the bay leaves, saffron and pastis and bring to a boil. Add the fish stock and bring to a simmer. Cook over low heat until the vegetables are very tender, about 20 minutes. Discard the bay leaves.

In a food processor, pulse the vegetables and broth to a coarse puree. Strain through a fine sieve set over the skillet.

Bring a large pot of water to a boil. Add the lobster and cook until it turns bright red, about 4 minutes. Drain and rinse the lobster under cold water until cool enough to handle. Remove the tail, claw and knuckle meat and cut into 1-inch pieces.

Preheat the broiler. Arrange the baguette slices on a baking sheet and broil them 6 inches from the heat for about 1 minute per side, until the slices are golden brown around the edges. Rub each slice with the

remaining whole garlic clove and drizzle lightly with olive oil.

Add the potatoes and cayenne pepper to the broth and bring to a simmer. Cook over moderately high heat until the potatoes are just tender, about 10 minutes; season with salt and pepper. Add the clams, cover and cook over moderate heat until they just begin to open, about 3 minutes. Add the monkfish, cover and simmer for 2 minutes. Add the lobster, snapper and halibut, cover and simmer until the clams are open and all the fish is cooked through, about 4 minutes.

Set a baguette toast in each of 8 shallow bowls. Ladle the fish and broth over the toasts and top each serving with 1 tablespoon of the rouille. Sprinkle with fennel fronds and serve immediately.

Pissaladière



Ingredients

1 tablespoon olive oil
50g butter
2 cloves garlic, crushed
3 large onions (600g), peeled and sliced thinly
1 sprig fresh thyme
1 bay leaf
3/4 cup (110g) self-raising flour
1 tablespoon baby capers, rinsed
30g butter, extra
3/4 cup (11g) plain flour
20 drained anchovy fillets, halved lengthways
3/4 cup (180ml) buttermilk
1/2 cup (90g) small seeded black olives

Preparation

Heat the butter and oil in a large saucepan over low heat and add the onions,

garlic, bay leaf and thyme. Cover the pot and let the mixture cook gently for about 30 minutes, stirring occasionally. You want the onions to be soft but not browned.

Let the mixture cook uncovered for a further 10 minutes. Remove the bay leaf and thyme, and stir in the capers.

Preheat the oven to 220°C and oil an oven tray.

Make the base by sifting the flours into a large bowl. Rub in the extra butter, and then stir in the buttermilk to form a soft dough (mine needed more flour). Turn the dough on to a lightly floured surface and knead until it is smooth.

Roll the dough into a rectangular shape that is about 25cm x 35cm. Place on to the tray.

Spread the onion mixture over the dough, up to the edges. Top with the anchovy fillets, placing them in a diamond pattern. Put an olive in the middle of each diamond.

Bake for about 30 minutes, or until the base is crisp.

Ratatouille



INGREDIENTS

1 tbsp. dried herbes de Provence
1/2 cup extra-virgin olive oil
2 large yellow onions, quartered
6 cloves garlic, smashed and peeled
2 medium zucchini (about 1 1/4 lbs.), cut into 2" pieces
1 bay leaf
1 red bell pepper, stemmed, seeded, and quartered
1 medium eggplant (about 14 oz.), cut into 2" pieces
10 whole peeled tomatoes from the can, drained
1 yellow bell pepper, stemmed, seeded, and quartered
1 tbsp. chopped fresh basil leaves
Kosher salt and freshly ground black pepper, to taste
1 tbsp. chopped fresh flat-leaf parsley

INSTRUCTIONS

1. Heat oven to 400°. Heat oil in a 6-qt. Dutch oven over medium heat. Add herbes de Provence, garlic, onions, and bay leaf; cover and cook, stirring occasionally, until soft and fragrant, about 10 minutes.
2. Increase heat to high; stir in the zucchini, eggplant, peppers, and tomatoes and season with salt and pepper. Uncover pot, transfer to the oven, and bake, stirring occasionally, until vegetables are tender and lightly browned, about 1 1/2 hours.
3. Stir in basil and parsley, transfer ratatouille to a serving bowl, and serve warm or at room temperature.

Roasted Chicken and Garlic



Ingredients

- 1 whole chicken (3 1/2 to 4 pounds), rinsed and patted dry (giblets removed)
- 40 garlic cloves (3 to 4 heads), unpeeled
- Coarse salt and ground pepper
- 2 tablespoons butter, room temperature
- 6 sprigs fresh thyme

Directions

1. Preheat oven to 475 degrees. Place garlic in a medium bowl; cover with another same-size bowl, creating a dome. Hold bowls together tightly, and shake vigorously until skins are loosened, about 30 seconds. Remove and discard skins; set garlic aside.
2. Place chicken in a large ovenproof skillet or roasting pan. Rub all over with 1 tablespoon butter; season with salt and pepper. Add thyme, garlic, and remaining tablespoon butter to skillet.
3. Roast, basting occasionally with juices and stirring garlic, until an instant-read thermometer inserted in thickest part of a thigh (avoiding bone) registers 165 degrees, 45 to 60 minutes. Transfer to a platter, and let rest 10 minutes. Carve chicken, and serve with garlic and pan juices.

Navarin D'Agneau (Navarin of lamb)



Ingredients

2 x 1kg boned rolled lamb shoulders, fat trimmed, cut into 4cm pieces
2 tablespoons olive oil
2 tablespoons tomato paste
2 tablespoons plain flour
750ml (3 cups) Campbell's Real Stock Chicken
3 garlic cloves, crushed
6 fresh thyme sprigs
250ml (1 cup) dry white wine
16 (about 950g) chat (baby coliban) potatoes, halved
3 dried bay leaves
2 bunches spring onions, ends trimmed
2 bunches baby (Dutch) carrots, ends trimmed, peeled
230g (1 1/2 cups) frozen green peas
300g green beans, topped
Crusty bread, to serve

Method

1. Step 1 - Heat the oil in a large stockpot over medium-high heat. Add a third of the lamb and cook, turning, for 3-4 minutes or until brown. Transfer to a plate. Repeat, in 2 more batches, with the remaining lamb, reheating the pan between batches.
2. Step 2 - Add the flour, tomato paste and garlic and cook, stirring, for 2 minutes. Remove from heat and whisk in the stock and wine. Add the thyme and bay leaves and bring to the boil over high heat. Return

lamb to pan. Reduce heat to low and simmer, covered, stirring occasionally, for 1 hour 10 minutes.

3. Step 3 - Add the potato to the lamb mixture and cook, covered, for 30 minutes. Uncover and cook, stirring occasionally, for 10 minutes or until sauce thickens.
4. Step 4 - Meanwhile, cook the carrots in a large saucepan of boiling water for 3-4 minutes or until tender. Transfer to a plate. Repeat with the spring onions and the beans.
5. Step 5 - Add the carrots, onions, beans and peas to the lamb mixture and cook for 2-3 minutes or until heated through. Taste and season with salt and pepper. 6. Place the lamb mixture in a large serving dish and serve immediately with crusty bread if desired.

Foie de Veau à la Lyonnaise



INGREDIENTS

2 tbsp. grapeseed oil
1 russet potato, peeled, cut into ½"-thick batons, and soaked in water
2 cloves garlic (1 smashed and 1 minced)
6 tbsp. unsalted butter
4 slices bacon, roughly chopped
Kosher salt and freshly ground black pepper, to taste
½ cup flour
2 lbs. veal or beef liver, trimmed
1 tbsp. fresh lemon juice
¼ cup clarified butter
Fleur de sel, to taste
½ cup minced flat-leaf parsley

INSTRUCTIONS

1. Drain potatoes and pat dry with paper towels. Heat oil in a 12" skillet over medium-high heat. Add potatoes and cook, turning occasionally, until light brown. Add 2 tbsp. unsalted butter and smashed garlic and season with salt and pepper. Cook, spooning butter over potatoes, until golden brown and tender, about 5 minutes more. Transfer potatoes to a plate; set aside. Wipe out skillet.

2. Return skillet to medium heat. Add bacon and cook, stirring occasionally, until browned and crisp, about 12 minutes. Using a slotted spoon, transfer bacon to paper towels and wipe out skillet.

3. Using a sharp knife, slice liver horizontally into 4 thin slices. Season liver with salt and pepper. Put flour on a plate and dredge liver in flour; transfer to a rack set inside a baking sheet. Heat 2 tbsp. clarified butter in reserved skillet over medium-high heat. Add 2 slices liver and cook until browned, about 2 minutes. Flip liver, add 2 tbsp. unsalted butter, and cook to desired temperature, about 1 minute more for medium rare. Transfer liver to paper towels and repeat with remaining clarified butter, liver, and unsalted butter. add lemon juice to pan, along with parsley and remaining garlic. Stir to combine. To serve divide potatoes between 4 serving plates. Top potatoes with liver and garnish with bacon. Spoon pan

sauce over liver and sprinkle with fleur de sel.

Aligot



Ingredients

- 1 pound Yukon Gold or other all-purpose potatoes, peeled and cut into large chunks
- 4 tablespoons unsalted butter
- 2 ounces Langres cheese
- 2 ounces Monte Enebro cheese
- Coarse salt and freshly ground black pepper
- 1/2 cup milk, warmed
- White truffle oil, for serving
- Toasted baguette slices, for serving

Directions

1. Place potatoes in a large saucepan and add enough water to cover; generously salt water and bring to a boil, adjusting the heat so that the water is bubbling, but not too rapidly. Cook until potatoes are tender, about 20 minutes.
2. Drain and mash or pass potatoes through a ricer into saucepan. Place over low heat and add milk; stir to combine. Add butter and stir until melted. Beat with a wooden spoon until stringy.
3. Remove from heat and stir in cheeses until melted; season with salt and pepper. Transfer to a bowl and drizzle with truffle oil. Serve with toasts.

Fondue Savoyarde



Ingredients

- 1 clove garlic, peeled and crushed
- 1 1/2 cups Savoyard white wine, or other light, dry white wine
- 1 lb. beaufort or gruyère cheese, grated or cubed
- 1 tsp. freshly grated nutmeg
- Freshly ground black pepper
- 1/4 cup kirsch
- 8 slices French country bread, cut into 1" cubes, each one with a piece of crust

Directions

1. Rub a medium heavy pot with garlic; discard garlic. Add wine and bring to a boil over high heat. Reduce heat to medium and gradually add cheese, stirring

constantly with a wooden spoon, until cheese has melted. Do not boil. Continue to cook, stirring frequently, until mixture has thickened, about 20 minutes. Add nutmeg, pepper to taste, and kirsch. Transfer fondue to a chafing dish or fondue pot.

2. Serve with bread cubes and fondue forks. Stir frequently. If fondue becomes too thick, stir in 1/4 cup of dry white wine.

Tartiflette



Ingredients

2 1/2 lb potatoes, peeled
1/2 lb slab bacon, cut in small dice
1 medium onion, thinly sliced
3/4 cup dry white wine
1 lb Reblochon-style cheese, sliced
Salt
Pepper

Directions

1. Preheat the oven to 350 F. Place the potatoes in the pot, cover with water, and bring to a boil. Cook for about 20 minutes, or until the potatoes are easily pierced with the knife. Remove from the heat, drain, and let sit until they are cool enough to handle. Cut the potatoes into small dice and set aside.
2. In the sauté pan, cook the bacon over high heat until browned. Drain, leaving 1 tablespoon of fat in the skillet and add the onion. Cook over moderately high heat for about 5 minutes until golden brown then add the bacon and wine and cook for another 5 minutes, stirring occasionally. Add the potatoes and season with salt and pepper.
3. Remove the potato mixture from the heat and place half of it in the ovenproof dish. Spread half the cheese slices atop the potato mixture. Cover this with the other half of the potato mixture. Top with the remainder of the cheese. Bake in the hot oven for 20 minutes, or until golden brown and bubbling. Serve hot.

Gratin Dauphinois (Potato Gratin)



Ingredients

500 ml (2 cups) milk (whole or part-skim, not skim; I don't recommend using non-dairy milk as the dish turns out watery)
--

1 kg (2.2 pounds) potatoes, a mix of waxy and baking potatoes (if you prefer to use only one type, pick waxy potatoes, not too firm)
--

freshly grated nutmeg

1 1/2 teaspoons salt

3 tablespoons finely chopped chives (optional)
--

1 clove garlic, sliced lengthwise

60 ml (1/4 cup) heavy cream (use whipping cream in the UK and crème fraîche liquide in France)
--

Instructions

1. Peel the potatoes, rinse them briefly, and slice them thinly (about 3mm or 1/10th of an inch) and evenly. (A food processor or a mandoline come in handy at this point.) Do not rinse after slicing, or you will lose all that precious starch.
2. Combine the sliced potatoes, milk, salt and a good grating of nutmeg in a saucepan. Bring to a simmer over medium-low heat, and keep simmering for 8 minutes, stirring the potatoes and scraping the bottom of the pan regularly to prevent sticking/scorching. The milk will gradually thicken to a creamy consistency.
3. While the potatoes are simmering, preheat the oven to 220°C (430°F) and rub the bottom and sides of a medium earthenware or glass baking dish (I use an oval dish that's 26 cm/10 inches at its widest, and 2 liters/2 quarts in capacity) with the cut sides of the garlic clove.
4. Transfer half of the potatoes into the baking dish, sprinkle with the chives if using, and drizzle with half of the cream. Add the rest of the potatoes, pour the cooking milk over them, and drizzle with the remaining cream.
5. Bake for 35 to 40 minutes, until bubbly on the edges and nicely browned at the top. Let stand for about 10 minutes before serving.

Coq au Vin



A heavy, 10-inch, fireproof casserole
A 3-to 4-ounce chunk of bacon
2 1/2 to 3 pounds cut-up frying chicken
2 tablespoons butter
1/8 teaspoon pepper
1/2 teaspoon salt
3 cups young, full-bodied red wine such as Burgundy, Beaujolais, Cotes du Rhone or Chianti
1/4 cup cognac
1/2 tablespoon tomato paste
1 to 2 cups brown chicken stock, brown stock or canned beef bouillon
1/4 teaspoon thyme
2 cloves mashed garlic
12 to 24 brown-braised onions (recipe follows)
1 bay leaf
Salt and pepper
1/2 pound sautéed mushrooms (recipe follows)
2 tablespoons softened butter
3 tablespoons flour
Sprigs of fresh parsley

1. Remove the rind of and cut the bacon into lardons (rectangles 1/4-inch across and 1 inch long). Simmer for 10 minutes in 2 quarts of water. Rinse in cold water. Dry. [Deb note: As noted, I'd totally skip this step next time.]
2. Sauté the bacon slowly in hot butter until it is very lightly browned. Remove to a side dish.
3. Dry the chicken thoroughly. Brown it in the hot fat in the casserole.
4. Season the chicken. Return the bacon to the casserole with the chicken. Cover and cook slowly for 10 minutes, turning the chicken once.
5. Uncover, and pour in the cognac. Averting your face, ignite the cognac with a lighted match. Shake the casserole back and forth for several seconds until the flames subside.
6. Pour the wine into the casserole. Add just enough stock or bouillon to cover the chicken. Stir in the tomato paste, garlic and herbs. Bring to the simmer. Cover and simmer slowly for 25 to 30 minutes, or until the chicken is tender and its juices run a clear yellow when the meat is pricked with a fork. Remove the chicken to a side dish.
7. While the chicken is cooking, prepare the onions and mushrooms (recipe follows).
8. Simmer the chicken cooking liquid in the casserole for a minute or two, skimming off the fat. Then raise the heat and boil rapidly, reducing the liquid to about 2 1/4 cups. Correct seasoning. Remove from heat and discard bay leaf.
9. Blend the butter and flour together into a smooth paste (buerre manie). Beat the paste into the hot liquid with a wire whip. Bring to the simmer, stirring, and simmer for a minute or two. The sauce should be thick enough to coat a spoon lightly.
10. Arrange the chicken in the casserole, place the mushrooms and onions around it and baste with the sauce. If this dish is not to be served immediately, film the top of the sauce with stock or dot with small pieces of butter. Set aside uncovered. It can now wait indefinitely.
11. Shortly before serving, bring to the simmer, basting the chicken with the sauce. Cover and simmer slowly for 4 to 5 minutes, until the chicken is hot enough.
12. Sever from the casserole, or arrange on a hot platter. Decorate with spring for parsley.

Oignons Glacés a Brun [Brown-braised Onions]

For 18 to 24 peeled white onions about 1 inch in diameter:

1 1/2 tablespoons butter

1 1/2 tablespoons oil

A 9-to 10-inch enameled skillet

1/2 cup of brown stock, canned beef bouillon, dry white wine, red wine or water

Salt and pepper to taste

A medium herb bouquet: 3 parsley springs, 1/2 bay leaf, and 1/4 teaspoon thyme tied in cheesecloth When the butter and oil are bubbling the skillet, add the onions and sauté over moderate heat for about 10 minutes, rolling the onions about so they will brown as evenly as possible. Be careful not to break their skins. You cannot expect to brown them uniformly.

Pour in the liquid, season to taste, and add the herb bouquet. Cover and simmer slowly for 40 to 50 minutes until the onions are perfectly tender but retain their shape, and the liquid has evaporated. Remove the herb bouquet. Serve them as they are.

Champignons Sautés Au Buerre [Sautéed Mushrooms]

A 10-inch enameled skillet

2 tablespoons butter

1 tablespoon oil

1/2 pound fresh mushrooms, washed, well dried, left whole if small, sliced or quartered if large

1 to 2 tablespoons minced shallots or green onions (optional)

Salt and pepper Place the skillet over high heat with the butter and oil. As soon as you see the butter foam has begun to subside, indicating that it is hot enough, add the mushrooms. Toss and shake the pan for 4 to 5 minutes. During their sauté the mushrooms will at first absorb the fat. In 2 to 3 minutes the fat will reappear on their surface, and the mushrooms will begin to brown. As soon as they have browned lightly, remove from heat.

Toss the shallots or green onions with the mushrooms. Sauté over moderate heat for 2 minutes.

Sautéed mushrooms may be cooked in advance, set aside, then reheated when needed. Season to taste just before serving.

Flammekueche



Ingredients

The dough:

- 2 ½ teaspoons, or 1 package, dry yeast
- 2 ¼ to 2 ½ cups unbleached flour
- 1 cup lukewarm water
- 1 teaspoon salt

The topping:

- 1 cup cottage cheese or ricotta
- 1 cup creme fraiche or sour cream
- 2 medium onions, sliced into thin rounds
- Salt and freshly ground black pepper to taste
- 12 ounces slab bacon, rind removed, cut into matchstick-size pieces

Preparation

1. Combine the water, yeast and one cup of the flour in a large mixing bowl. Stir until thoroughly blended and set aside to proof the yeast, about five minutes.
2. Once proofed, add the salt, then begin adding the remaining flour, little by little, until the dough is too stiff to stir. Place the dough on a lightly floured work surface and begin kneading, adding additional flour if the dough is too sticky. Knead until the dough is smooth and satiny, about 10 minutes.
3. Once kneaded, place the dough in a bowl, cover, and let rise at room temperature until double in bulk, about one hour.
4. Punch down and let rise again, covered, until double in bulk, about one hour.
5. Preheat the oven to 450 degrees.
6. Combine the onions, cheese, creme fraiche, salt and pepper and let sit for 15 minutes to soften the onions.
7. Roll the dough on a lightly floured surface into a rectangle to fit a large baking sheet, measuring about 12 1/2 by 15 inches. Place the dough on the baking sheet.
8. Spread the onion mixture over the dough right to the edge. Sprinkle

the bacon evenly over the top, then sprinkle generously with pepper.

9. Bake just until the dough is crisp, 15 to 20 minutes. Serve immediately.

Raclette



Ingredients

1 lb. medium red-skinned new potatoes
1" x 1/2" batons
4 oz. slab bacon, cut into
1/4 tsp. cayenne
Freshly ground black pepper
1/2 bunch chives, chopped
1/2 lb. raclette, thinly sliced into square pieces
Salt

Preparation

1. Put potatoes into a medium pot, cover with cold water, and add 2 generous pinches salt. Bring to a boil over high heat, reduce heat to medium, and cook until potatoes are just soft when pierced with the tip of a knife, 10–15 minutes. Drain and set aside until cool enough to handle. Cut potatoes crosswise into 1/2"-thick slices and set aside.
2. Meanwhile, put bacon into a small skillet and cook over medium heat, stirring

often, until crisp, about 10 minutes. Transfer bacon with a slotted spoon to paper towels to drain and set aside.

3. Preheat broiler. Divide potatoes between 4 medium ovenproof plates, arranging them to overlap slightly. Season each to taste with pepper and a pinch of the cayenne, sprinkle with some of the bacon, then cover with some of the cheese. Put plates under broiler until cheese melts and bubbles and browns in places, 5-10 minutes. Garnish with chives.

Choucroute Garnie



Ingredients

2 tablespoons light brown sugar
1/3 cup kosher salt, plus more for seasoning
6 pounds sauerkraut (in plastic bags), drained
3 pounds pork back ribs or baby back ribs, cut into 3 sections
1 large onion, coarsely chopped
1/4 cup duck or goose fat or peanut oil
20 juniper berries
4 large garlic cloves, coarsely chopped
1/2 teaspoon caraway seeds
3 large bay leaves
3 cups chicken stock

1 teaspoon freshly ground black pepper 2 pounds Polish kielbasa, skinned and cut into 2-inch pieces 1 1/2 cups Riesling or Pinot Gris One 2-pound piece of boneless boiled ham (3 to 4 inches wide), sliced 1/4 inch thick 10 skinless hot dogs

Assorted mustards, for serving

2 pounds medium potatoes (about 10), peeled

Directions

1. In a large, sturdy, resealable plastic bag, combine the 1/3 cup of kosher salt with the sugar. Add the pork ribs; shake well to thoroughly coat the ribs with the seasonings. Seal the bag and refrigerate the ribs overnight or for up to 24 hours.
2. The next day, preheat the oven to 300°. Rinse the sauerkraut in cold water and squeeze dry. Set a large roasting pan over 2 burners on high heat and melt the duck fat. Add the onion and garlic and cook over moderately low heat, stirring, until softened, about 7 minutes. Stir in the sauerkraut, juniper berries, bay leaves, caraway seeds, black pepper, stock and wine and bring to a rolling boil over high heat.
3. Meanwhile, rinse the pork ribs under cold water and pat dry. Nestle the pork ribs in the sauerkraut and bring back to a boil over moderately high heat. Cover tightly with foil and bake for 1 1/2 hours.
4. Remove the pork ribs from the sauerkraut. Cut down in between the ribs. Return the ribs to the sauerkraut and nestle in the kielbasa, hot dogs and ham. Cover and bake until the meats are hot, about 25 minutes. Discard the bay leaves.
5. Meanwhile, in a large saucepan, cover the potatoes with cold water, add salt and bring to a boil over high heat; cook the potatoes until tender when pierced. Drain the potatoes and cover to keep warm.

6. To serve, mound the hot sauerkraut in the center of very hot dinner plates and partially tuck in the pork ribs and the kielbasa. Arrange the hot dogs and ham around the sauerkraut. Alternatively, pile the sauerkraut on a large heated platter and garnish with the meats. Serve the choucroute with the boiled potatoes and assorted mustards.

Baeckeoffe



Ingredients

500 gm beef blade, cut into 5cm pieces 550 gm deboned lamb leg, cut into 5cm pieces 550 gm pork loin, cut into 5cm pieces
4 (about 500gm) leeks, white parts only, cut into 5cm rounds 2 large (600gm) Spanish onions, each cut into 8 wedges 4 cloves garlic, finely chopped
1 bouquet garni (see note)
750 ml Alsatian pinot blanc (see note) 75 gm butter
1 kg desiree potatoes, peeled and thinly sliced To serve: mixed green leaf salad

Method

- 01 Combine meats, leek, onion, garlic and bouquet garni in a large bowl. Season with freshly ground black pepper, add wine, cover and marinate overnight in the refrigerator.
- 02 Preheat oven to 160C. Remove meat, vegetables and bouquet garni from the marinade, placing meat and vegetables each in separate bowls, reserving the marinade and bouquet garni.

Heat 60gm butter in a large frying pan over medium heat, add meat and cook for 5 minutes or until browned all over. Transfer to a bowl.

- 03 Grease a 4 litre-capacity (30cm long x 23cm wide) cast-iron or ovenproof casserole dish with remaining butter. Layer one-quarter of potatoes in base and season to taste with sea salt and freshly ground black pepper. Add one-third of meat mixture, then one-third of vegetables and reserved bouquet garni, seasoning to taste. Repeat twice with remaining potatoes, meat and vegetables, seasoning to taste between layers, finishing with a layer of potatoes. Pour over reserved marinade, seal with foil, cover with lid and bake for 2½ hours or until meat and vegetables are tender. Serve immediately with salad on the side.

Quiche Lorraine



Ingredients

- All-purpose flour, for dusting
- Tart Dough
- 10 ounces slab bacon, cut into 3/4-by-1/4-by-1/4-inch strips
- 3 large eggs
- 2 cups heavy cream
- 3/4 teaspoon coarse salt
- 1/4 teaspoon freshly ground pepper

Directions

1. On a lightly floured work surface, roll out dough to 1/4 inch thick. Cut out a 13-inch circle from dough. Press dough onto bottom and up sides of an 11-inch tart pan with a removable bottom; trim dough flush with top edge of pan. Prick bottom all over with a fork. Transfer to a rimmed baking sheet. Freeze until firm, about 30 minutes. Preheat oven to 400 degrees.
2. Line tart shell with parchment paper, and fill with pie weights or dried beans. Bake until dough starts to feel firm on the edges, about 20 minutes. Remove parchment and weights; continue baking until crust is pale golden brown, about 10 minutes. Let cool completely on a wire rack. Leave oven on.
3. Cook bacon in a large skillet over medium heat until browned, about 10 minutes. Transfer with a slotted spoon to paper towels to drain.
4. Whisk eggs, cream, salt, and pepper in a medium bowl. Pour mixture into tart shell, and scatter the bacon strips on top. Bake until puffed and pale golden brown, about 30 minutes. Let cool at least 30 minutes before serving.

Soupe à L'oignon



Ingredients

- 9 tablespoons butter, softened
- 1 baguette, cut into 1/2-inch slices (about 25 to 30)
- 8 medium yellow onions, thinly sliced (about 12 cups)
- 9 ounces Emmental cheese, finely grated
- 1 cup tomato purée.
- 1 tablespoon kosher salt, more to taste

Preparation

1. Toast the baguette slices and let them cool. Spread a generous layer of butter on each slice (you will need about 5 tablespoons), then lay the slices close together on a baking sheet and top with all but 1/2 cup of cheese.
2. In a large saucepan, melt the remaining 4 tablespoons butter over medium heat. Add the onions, season with salt and sauté, stirring occasionally, until very soft and golden, about 15 minutes.
3. In a 5-quart casserole, arrange a layer of bread slices (about 1/3 of them). Spread 1/3 of the onions on top, followed by 1/3 of the tomato purée. Repeat for

two more layers. Sprinkle with the remaining 1/2 cup cheese. To avoid boiling over, the casserole must not be more than 2/3 full.

4. In a saucepan, bring 1 1/2 quarts water to a boil. Add the salt. Very slowly pour the salted water into the casserole, near the edge, so that the liquid rises just to the top layer of cheese without covering it. (Depending on the size of your casserole, you may need more or less water.) 5. Preheat the oven to 350 degrees. Put the casserole on the stove and simmer uncovered for 30 minutes, then transfer to the oven and bake uncovered for 1 hour. The soup is ready when the surface looks like a crusty, golden cake and the inside is unctuous and so well blended that it is impossible to discern either cheese or onion. Each person is served some of the baked crust and some of the inside, which should be thick but not completely without liquid.

Soupe de Poisson à la Rouille



Ingredients

Soupe de Poisson

1 large onion

¼ c olive oil

1 small fennel bulb, sliced 2 leeks, chopped

3-4 lbs fish (I used whole porgie, sardines, whole dorado, blue fish, Spanish mackerel, striped bass and a carcass) Wright recommended using ¼ oily fish and the rest whiter fish (not salmon). ***Make sure you get some whole fish or have your fishmonger give you some carcasses for the soup. To make a rich broth, you need bones and heads!*

2 ½ quarts water

1 T tomato paste

1 pound tomatoes, chopped (or 1 can) bouquet garni (parsley, thyme and bay) 3 garlic cloves

½ t cayenne

pinch saffron (from Marx Foods) 1 oz Absinthe or Pernod or 1 T cognac (I added more after cooking and straining) 4 drops Aftelier petitgrain or 1 10" strip

orange peel and 1 t orange flower water (do this to taste... I added more after cooking and straining) rouille (see recipe below) 3 oz vermicelli, cooked (optional) ½ lb gruyere, grated

Heat the olive oil and cook the onion leeks and fennel about 6 minutes over medium high heat. Add the water, fish, tomatoes, tomato paste, garlic, bouquet garni, saffron and cayenne, season with salt and black pepper and stir. Let boil for 45 minutes. Add orange zest and Absinthe/brandy and boil 8 more minutes. The fish will have disintegrated at this point.

Take out the bones and skin and orange peel. Pass the rest through a food mill and toss everything that doesn't go through after several turns. If you don't have a food mill, press through a strainer to get some of the solids into the broth. Add the vermicelli if you wish. Top with croutons with the rouille and the grated cheese.

Rouille

Ingredients

½ c fish broth

1 ½ c French bread (crust removed) 1 t salt

4-5 peeled garlic cloves pinch saffron (from Marx Foods) ½ t ground red chili pepper (Wright recommended chili de arbol and I used Marx foods) pepper

1 large egg yolk

5 T butter

1 ¼ c olive oil (save ¼ c for toasts) 40 slices bread

1. Soak the diced bread in the fish broth. Squeeze the broth out. Mash the garlic cloves in a mortar with the salt until mushy. Place the bread, mashed garlic (saving 1 garlic clove for the croutes), red pepper, saffron, egg yolk and black pepper in a food processor and blend for 30 seconds then pour in 1 cup olive oil through the feed tube in a slow, thin, steady stream while the machine is running. Refrigerate for 1 hour before serving. Store whatever you don't use in the refrigerator for up to a week.

2. Meanwhile, prepare the croutes. In a large skillet, melt the butter with the remaining ¼ cup olive oil over medium heat with the remaining crushed garlic until it begins to turn light brown. Remove and discard the garlic.

3. Lightly brush both sides of each bread slice with the melted butter and oil and

set aside. When all the slices are brushed place them back in the skillet and cook until they are a very light brown on both sides. Set aside until needed.

Soupe au Pistou



Ingredients

1/4 cup / 60 ml olive oil
1 pound / 16 oz / 450 g dried flageolet beans, soaked for at least 4 hours,
preferably overnight, then drained 2 medium leeks, trimmed and chopped 4
medium onions, chopped
12 cups / 3 liters water
4 stalks celery, chopped
4 medium yellow potatoes, chopped
1 28-ounce can, whole tomatoes, well drained, chopped 1/4 pound / 4 oz.
stellette (tiny star) pasta, or other small pasta 1 bouillon cube, optional
1/2 cup (a big handful) chard stems, finely chopped 3 small zucchini, chopped
2 teaspoons salt, or to taste

Pistou

scant 3/4 teaspoon fine grain sea salt
1 tablespoon crushed garlic
1 tomato (from above), well chopped
4 1/2 cups 2 oz 60 g basil leaves, torn into small pieces
1 cup 2 oz 60 g grated aged Gruyere cheese
1/4 cup / 60 ml extra-virgin olive oil

Directions

In your largest soup pot heat the oil, then add the onions, leeks, and celery. Saute for about 5 minutes, then stir in the soaked beans and 12 cups water. Bring to a boil, dial back to a simmer, then cook for about 15 minutes. Reserve one of the tomatoes for the pistou, then stir the remaining tomatoes into the pot, then the potatoes. Cook for another 15-20 minutes, or until the beans seem like they are nearly cooked. Add a bouillon cube if you like, then the pasta, and simmer for 5 minutes. Add the zucchini and the chard stems and cook for another 3 minutes. Stir in salt - perhaps less if you used a salty bouillon - essentially, you want to salt to taste. At this point the pasta should be cooked through, as well as all the beans and vegetables. For the soup to taste good, you really need to get the right amount of salt in it - just be mindful of this, and adjust if needed.

While the soup is cooking, you can make the pistou. I use a mortar and pestle, but you can use a food processor if you like. Pound the garlic with the salt into a paste. Add the basil a handful at a time and pound and grind until nearly smooth. Add the tomatoes, then gradually stir in the olive oil a bit at a time. Stir in the cheese, then chill until ready to use.

Ladle soup into bowls and top with a generous dollop of pistou.

Bûche de Noël



FOR THE ICING:

12 oz. semisweet chocolate
2/3 cup heavy cream 8 tbsp. unsalted butter

FOR THE MERINGUE:

10 tbsp. sugar
2 pinches cream of tartar
2 large egg whites
1/2 tsp. vanilla extract
1/4 cup cocoa powder
1/2 cup confectioners' sugar Pinch salt

FOR THE ROULADE:

2 tbsp. softened butter
7 egg whites
2 tbsp. sugar 8 oz. bittersweet chocolate, finely chopped
1 cup heavy cream
2 tbsp. dark rum **FOR THE FILLING:**

4 oz. semisweet chocolate
6 tbsp. sugar
3 egg yolks
12 tbsp. unsalted butter **Method**

Method

1. For the icing: Melt chocolate and butter in the top of a double boiler set over simmering water over medium-low heat, whisking often. Remove from heat and gradually whisk in cream. Transfer to a medium bowl and set aside at room

temperature, stirring occasionally, until icing thickens, about 4 hours. (Don't refrigerate; it makes icing hard to spread.) 2. For the meringue: Preheat oven to 200°. Combine sugar and 1/4 cup water in a small saucepan, cover, and bring to a boil over medium-high heat, swirling pan several times until sugar has dissolved, 1–2 minutes. Uncover pan and continue to boil until syrup reaches softball stage or 236° on a candy thermometer, about 4 minutes more. Put egg whites in the bowl of a standing mixer fitted with a whisk and beat on medium speed until frothy, then add cream of tartar and salt. Gradually increase speed to high and beat until soft peaks form, about 30 seconds. Slowly pour in sugar syrup while continuing to beat until whites cool to room temperature and become thick and shiny, about 10 minutes. Stir in vanilla. Use a rubber spatula to transfer meringue to a pastry bag fitted with a 1/4" plain pastry tip. To make meringue mushrooms, hold pastry tip perpendicular to a parchment paper-lined baking sheet and pipe meringue into the shapes of mushroom caps and stems of various sizes, then set aside for 5 minutes. Lightly moisten a fingertip in cold water and smooth out any "tails" left behind on mushroom caps. Bake meringues for 1 1/2 hours. Turn off oven and allow meringues to rest in oven until dry and crisp, about 1 hour. Bore a small, shallow hole in center of underside of each mushroom cap with the tip of a paring knife. "Glue" stems to caps by dipping tips of stems into icing, then sticking into holes in caps. Sift a little cocoa powder on tops of caps. Meringues can be stored in an airtight container at room temperature for several days.

3. For the roulade: Preheat oven to 375°. Line a 16 1/2" × 12" heavy baking pan with buttered parchment paper, cut large enough to hang over sides of the pan by about 1". Put chocolate in a large mixing bowl and set aside. Bring cream just to a boil in a saucepan over medium heat, then pour over chocolate and whisk until smooth. Set aside to cool. Beat egg whites in the bowl of a standing mixer fitted with a whisk on medium speed until frothy; increase speed to medium-high and gradually add sugar, beating constantly, then increase speed to high and beat until stiff, glossy peaks form, 30-40 seconds more. (Don't overbeat.) Mix one-third of the whites into chocolate using a rubber spatula, then gently fold in remaining whites in two batches, taking care not to deflate batter. Spread in prepared pan and bake until a toothpick inserted in center comes out clean, 10–12 minutes. Set aside to cool in the pan.

4. For the filling: Melt chocolate with 2 tbsp. water in the top of a double boiler set over simmering water over medium heat. Stir to combine, then set aside to cool. Combine sugar and 3 tbsp. water in a small heavy saucepan; cover and bring to a boil over medium heat, swirling pan several times until sugar has

dissolved, about 1 minute. Uncover and continue to boil until syrup reaches the softball stage or 236° on a candy thermometer, about 5 minutes more.

Meanwhile, beat yolks in the bowl of a standing mixer fitted with a whisk on high speed until thick and pale yellow, about 3 minutes. Reduce speed to medium and gradually pour in hot syrup. Beat constantly until mixture cools to room temperature, about 10 minutes. Allow butter to soften, then beat into egg mixture 1 tbsp. at a time, waiting until it's completely incorporated before adding more; continue beating until thick and smooth, about 5 minutes total. Stir in cooled chocolate and set aside.

5. To assemble the bûche: Transfer roulade with parchment to a clean work surface, sprinkle with rum, then spread filling evenly over top using a metal spatula. Grab the long edge of the parchment paper with two hands and gently roll roulade onto itself, pulling off paper as you roll. To make stumps, diagonally cut a 2" length from each end of bûche; then, to make the stumps thinner than the bûche, partially unroll each piece, trim off flap, and discard. Set stumps aside.

6. Using two long metal spatulas, carefully transfer bûche to a serving platter lined with strips of waxed paper. "Glue" stumps onto bûche with some of the icing. Melt 1/4 cup of icing in a saucepan over low heat, then spoon it over stumps to coat completely. Spread remaining icing on bûche, dragging spatula along icing to simulate tree bark. Remove waxed-paper strips. Decorate with mushrooms, then sift confectioners' sugar over mushrooms and bûche.

Tarte tatin



Ingredients

- All-purpose flour, for dusting
- 4 tablespoons unsalted butter, cut into small pieces, plus more for pan
- 1 cup sugar
- 1/2 Pate Brisee, chilled
- 2 to 3 medium baking apples, such as Cortland or Rome (about 1 1/4 pounds), peeled, cored, and cut into quarters
- Dash of lemon juice
- Creme fraiche, for serving (optional)

Directions

1. Preheat oven to 425 degrees. Generously butter a 9-inch metal pie plate; set aside. Line a baking sheet with parchment paper, and set aside. On a lightly floured work surface, roll out the dough to a 9-inch round, about 1/4-inch thick. Place dough on the prepared baking sheet, and chill until firm, about 30 minutes.
2. Meanwhile, in a small saucepan, mix together the sugar, 2 tablespoons cold water, and the lemon juice to form a thick syrup. Bring to a boil over high heat, swirling pan; cook until the mixture turns medium amber, about 3 minutes. Remove the pan from heat, and pour the mixture onto the bottom of the prepared pie plate. Immediately add the butter, distributing evenly.
3. Arrange the apples, rounded sides down, around the bottom of the pan in a circular pattern, starting from the outside and working in, fitting them as close together as possible (the apples will be the top of the tart when served). Drape the chilled dough round over the apples to cover the mixture completely.
4. Bake until golden, about 25 minutes. Meanwhile, line a rimmed baking sheet with a clean nonstick baking mat. Remove the tart from the oven, and immediately invert onto the mat, working quickly but carefully to avoid contact with the hot caramel. Using tongs, carefully lift the pie plate off of the tart. Transfer the sheet to a wire rack to cool. Serve warm with creme fraiche, if using.

Cherry Clafoutis



INGREDIENTS

- 1 ¼ cups milk
- 1 tbsp. unsalted butter, softened
- 2 tbsp. kirsch
- 6 tbsp. sugar
- 6 eggs
- 1 tbsp. vanilla extract
- ¾ cup flour
- Kosher salt, to taste
- Confectioners' sugar, for dusting
- 3 cups black cherries, pitted or unpitted

INSTRUCTIONS

1. Heat oven to 425°. Grease a 9" cast-iron skillet or baking dish with butter; set aside. Combine milk, sugar, kirsch, vanilla, eggs, and salt in a blender. Blend for a few seconds to mix ingredients, then add flour and blend until smooth, about 1 minute.

2. Pour batter into buttered skillet, then distribute cherries evenly over top. Bake

until a skewer inserted into batter comes out clean and a golden brown crust has formed on top and bottom of clafoutis, about 30 minutes. Dust with confectioners' sugar before serving.

Roasted Rhubarb Clafouti



INGREDIENTS

For the Rhubarb:

2 tablespoons granulated sugar
2 cups (8 1/2 ounces, about 3 long stalks) diced rhubarb
1/2 teaspoon cinnamon

For the Clafouti

1/3 cup (2 1/2 ounces) granulated sugar
3 large eggs
1 teaspoon vanilla extract
1/2 cup (2 1/2 ounces) all-purpose flour
1 cup (8 ounces) whole milk
1 teaspoon lemon zest
pinch of salt

INSTRUCTIONS

Heat the oven to 350°F.

Combine the rhubarb with the sugar and cinnamon in a small bowl and set aside for 5-10 minutes to dissolve the sugars and begin extracting the rhubarb juices.

Spread the rhubarb in the bottom of an 8x8" baking dish or 9" pie pan. Roast uncovered for 15-20 minutes, until the rhubarb is soft and the juices are bubbling. Allow to cool until the rhubarb is just warm to the touch.

Whisk together the eggs, sugar, and vanilla. Whisk in the milk. Whisk in the flour, lemon zest, and salt. (To avoid clumps, sift the flour into the bowl through a strainer.) This batter can be prepared up to 30 minutes ahead of time.

Pour the batter over the roasted rhubarb and bake for 35-40 minutes (still at 350°F). When it's done, the clafouti should be puffed around the edges and a toothpick inserted in the middle should come out clean. It's ok if the middle still jiggles slightly, and the edges will collapse once the clafouti starts to cool.

The longer it cools, the more set the clafouti becomes. For a loose pudding-like dessert, serve while still warm from the oven. For a firmer custard, allow to cool to room temperature or serve chilled. If you're feeling fancy, sift a little confectioner's sugar over the top just before serving.

Crêpes Suzette



INGREDIENTS

For Crêpes

3/4 cup all-purpose flour
2 large eggs
1/8 teaspoon salt
1/2 cup milk
1/3 cup cold water
1/2 teaspoon sugar
1 tablespoon melted unsalted butter, plus more butter for the skillet
1 tablespoon canola oil

For Orange Butter

- 1/4 cup plus 2 tablespoons sugar, plus more for sprinkling
- 6 tablespoons unsalted butter, softened, plus more for buttering
- 1/4 cup Grand Marnier
- 2 tablespoons Cognac
- 1/3 cup fresh orange juice
- 1 tablespoon finely grated orange zest

INSTRUCTIONS

1. In a medium bowl, whisk together the eggs, flour, milk, salt and sugar until smooth; the batter will be thick. Whisk in the water, oil and melted butter.
2. Heat a 6-inch crêpe pan or nonstick skillet and rub with a little butter. Add 2 tablespoons of the batter and tilt the skillet to distribute the batter evenly, pouring any excess batter back into the bowl. Cook over moderately high heat until the edges of the crêpe curl up and start to brown, 45 seconds. Flip the crêpe and cook for 10 seconds longer, until a few brown spots appear on the bottom. Tap the crêpe out onto a baking sheet . Repeat with the remaining batter to make 12 crêpes, buttering the skillet a few times as necessary.
3. In a mini food processor, blend the 6 tablespoons of butter with 1/4 cup of the sugar and the orange zest. With the machine on, gradually add the orange juice until incorporated.
4. Preheat the broiler. Butter a large rimmed baking sheet and sprinkle lightly with sugar. Place 2 rounded teaspoons of the orange butter in the center of each crêpe. Fold the crêpes in half and in half again to

form triangles; arrange on the prepared baking sheet, pointing them in the same direction and overlapping slightly. Sprinkle with the remaining 2 tablespoons of sugar and broil on the middle shelf of the oven until they begin to caramelize, about 2 minutes. Using a long spatula, transfer the crêpes to a heatproof platter.

5. Meanwhile, in a small saucepan, heat the Grand Marnier and cognac. Ignite carefully with a long-handled match and pour the flaming mixture over the crêpes. Tilt the platter and, with a spoon, carefully baste the crêpes until the flames subside. Serve right away.

Paris-Brest



Ingredients

For the Pastry Wreath

- 1 stick (1/2 cup) unsalted butter, cut into pieces
- 1 cup all purpose flour
- 1 teaspoon sugar (optional)
- 1/2 teaspoon salt
- 4 large eggs, plus 1 large egg for egg wash

For Filling and Decorating

- 1 1/2 cup heavy cream
- 1/2 teaspoon pure vanilla extract
- 3 tablespoons confectioners' sugar, plus more for dusting

Pastry Cream

Directions

1. Make the pastry wreath: Preheat oven to 425 degrees. Trace a 9-inch circle onto a sheet of parchment. Flip parchment, making sure pencil mark is still visible, and place on a baking sheet.
2. In a medium saucepan over medium-high heat, combine butter, sugar, salt, and 1 cup water. Bring to a boil and immediately remove from heat. Using a wooden spoon, quickly stir in the flour until combined.
3. Return pan to medium-high heat and cook, stirring vigorously, until mixture pulls away from the sides and a film forms on the bottom of the pan, about 3 minutes.
4. Remove from heat and transfer contents to a bowl to cool slightly, about 3 minutes. Add eggs, one at a time, stirring vigorously after each addition, and waiting until each is entirely incorporated before adding the next egg. Use immediately.
5. Transfer pate a choux dough to a pastry bag fitted with a 1/2-inch plain round tip. Pipe a tiny dot under each corner of parchment, pressing to adhere parchment to baking sheet. Then pipe dough, tracing outline, into sixteen 1 3/4-inch mounds, holding pastry bag upright and keeping pressure consistent.
6. Whisk remaining egg with pinch salt. Brush egg over top of pastry wreath.
7. Bake until pastry just starts to puff, about 10 minutes. Reduce oven temperature to 375 degrees. Bake until pastry is fully puffed and golden brown, about 30 minutes.
8. Turn oven off, remove wreath, and pierce top and sides about 8 times using the tip of a sharp knife to release steam. Return to oven, and prop door open with a wooden spoon. Let stand for 1 hour to dry.
9. Transfer pastry wreath on parchment to a wire rack. Let cool completely.
10. Fill and decorate the pastry wreath: Whisk heavy cream, confectioners' sugar, and vanilla until soft peaks form. Separate pastry wreath into top and bottom halves using a serrated knife.
11. Spread about 1 1/2 cups pastry cream over bottom ring. Pipe whipped cream in a swirl using 1/2-inch closed star tip. Reposition top pieces of pastry wreath over filling. Dust with confectioners' sugar.

Mini gâteau Paris-Brest



Ingredients

For the choux pastry

- 50g butter
- 70g plain flour
- 2 large eggs

For the filling

- 250ml double cream
- 1 tsp vanilla paste or extract
- 2 tbsp toasted flaked almonds, chopped
- 150g white chocolate
- 140g crystallised fruits, chopped
- icing sugar, for dusting

Method

1. Heat the oven to 200C/180C fan/gas 6. Line a large baking sheet with baking paper and mark 8 circles about 8-9cm across using a glass or mug. Turn the paper over. Sift the flour onto a sheet of baking paper. Put the butter and 150ml water into a pan, then bring slowly to the boil until the butter has melted. When the water is bubbling, remove quickly from the heat, tip in the flour all at once and beat quickly with a wooden spoon until it forms a dough that leaves the side of the pan clean. Remove from the heat and cool for 3 mins.
2. Lightly beat the eggs with a fork. Add the egg to the dough gradually, beating well with each addition until the dough is smooth and glossy. Put this dough into a piping bag fitted with a large plain nozzle (about 2cm across) or use a large food bag with the corner snipped off. Pipe 8 thick rings onto the baking sheet using the marked circles as a guide.
3. Bake the buns for 20-25 mins until crisp and golden, then split them carefully in half through the centre using a sharp knife in a sawing action; return to the oven for 5 mins. Transfer to a cooling rack, taking care to keep the tops and bottoms together, and leave to cool. Whip the cream to soft peaks and stir in the vanilla. Melt 100g of the chocolate for 1-2 mins in a microwave. Leave to cool slightly, then fold into the cream.
4. Stir half the crystallised fruit and the almonds through the cream. Fill the choux rings with the mixture using two teaspoons. Melt the remaining chocolate and drizzle over the choux rings. Scatter with crystallised fruit and leave to set. Dust with icing sugar before serving.

Chocolate éclairs



Ingredients

For the choux pastry

- 4 tbsp water
- 4 tbsp whole milk
- 50g/2oz unsalted butter, at room temperature
- 100g/4oz plain flour
- 1 tsp caster sugar
- pinch sea salt
- 4 medium free-range eggs, beaten

For the filling

- 450g/1lb pastry cream (crème patissière), at room temperature (see Top recipe tip below)
- 20g/¾oz unsweetened chocolate, 100% cocoa solids
- 1 tbsp strong cocoa powder, sifted

For the glaze

- 1 tbsp cocoa powder
- 200g/7oz white fondant icing
- 1-2 tsp water

Preparation method

1. Preheat the oven to 170C/325F/Gas 3.
2. For the choux pastry, place the water, milk, butter, sugar and salt in a medium saucepan over a high heat and bring the mixture to a boil.
3. Remove the pan from the heat and, using a wooden spoon, quickly beat in the flour until the mixture is completely smooth.
4. Turn the heat down to medium, return the pan to the hob and cook for about one minute, beating all the time, or until the mixture comes away from the edge of the pan.
5. Remove the pan from the heat and gradually beat in the eggs until you have a smooth, dropping consistency. (You are looking for the mixture to just drop from the spoon, not run off it; you may not need all of the egg to reach this stage.)
6. Transfer the paste to a large piping bag fitted with a 1.5cm/½in fluted nozzle and let the mixture to cool for about five minutes in the bag to stiffen slightly before you begin the piping.
7. Line a large baking tray with greaseproof paper and pipe on 12 éclairs, each about 15cm/6in long. Alternatively, for a more professional and uniform finish, pipe four rows of pastry, each about 36cm/14in long, onto a non-stick tray and freeze. Cut the frozen strips into three and either defrost and cook as below, or bake from frozen and add five minutes to the cooking time.
8. Bake the éclairs in the preheated oven for 30-35 minutes or until golden-brown, then transfer to a rack and leave to cool.
9. For the filling, melt the chocolate in a bowl over a pan of simmering water. Do not let the bottom of the bowl touch the water or the chocolate will burn.
10. Pour the melted chocolate into the pastry cream, mix in the cocoa powder and whisk together to a smooth consistency. You could chill the mixture at this point for 30 minutes, then whisk again before you fill the éclairs, to give a creamier mouth-feel to the filling.
11. When you are ready to fill the éclairs, transfer the filling to a piping bag fitted with a 0.5cm/¼in nozzle. Pierce the underside of each éclair four times with the tip of the nozzle, gently squirting a little of the filling into the éclair as you do so.

12. For the glaze, gently warm the fondant in a small pan over a low heat until it reaches body temperature.
13. Stir in the cocoa powder and enough of the water to make a smooth paste, then transfer to a piping bag fitted with a 1.5cm/½in nozzle.
14. Pipe the glaze onto the top of each éclair, removing any excess with the back of your finger, then place in the fridge for the glaze to set before serving.

Kouign Amann



Ingredients

tablespoon (12 g) active dry yeast, *not* instant $\frac{3}{4}$ cup (175 ml) tepid water
1 cup (200 g) sugar (which will be divided later) (Plus additional sugar for rolling out the pastry)
2 cups (260 g) all-purpose flour
 $\frac{1}{2}$ teaspoon sea salt
1 stick salted butter (110 g), cut into $\frac{1}{2}$ -inch (2 cm) cubes and chilled 2-3 tablespoons additional salted butter, melted

Preparation method

1. In a medium bowl, dissolve the yeast in the water with a pinch of sugar. Stir briefly, then let stand for 10 minutes until foamy.

2. Gradually stir the flour and salt. The dough should be soft, but not too sticky. Lightly dust your countertop with flour and transfer the dough onto it.

Knead the dough with your hands until the dough is smooth and elastic, about 3 minutes. If the dough is *very* sticky, knead in just enough flour, one tablespoon at a time, until the dough doesn't stick to your hands.

3. Brush a medium bowl with melted butter, put the dough ball into the bowl. Cover, and let rest in a warm place for 1 hour.

4. Meanwhile, line a dinner plate with plastic wrap and set aside.

5. On a lightly floured countertop, roll the dough into a rectangle about 12" x 18" with the shorter sides to your left and right.

The dough may be sticky and difficult to handle. Use a metal pastry scraper to coax the dough into shape, and a minimal sprinkling of flour, as necessary.

Distribute the cubed butter in the center of the dough and sprinkle with ¼ cup (50 gr) of sugar. Grab the left side of the dough, lift and fold it over the center, then do the same with the right side (like a letter). You should have what resembles a 3-level pastry.

6. Sprinkle the entire length of the dough with ¼ cup (50 gr) of sugar and (without rolling) fold again into thirds, as before.

Place on the plastic wrap-covered dinner plate and chill for 1 hour.

(At this point, wipe excess flour from the countertop and dust the countertop with a rather liberal handful of sugar for rolling out the pastry again.) 7. Once chilled, remove dough from refrigerator.

Ease it away from the plastic onto the sugar-covered countertop.

(Use more sugar than shown. I was busy doing double-duty as the photographer *and* baker.) Top the dough with ¼ cup (50 gr) of sugar, press it in a bit with your hands, and roll into a rectangle for the last time.

Again, fold into thirds and let rest in the refrigerator for 30-60 minutes.

8. Preheat oven to 425° F (220° C) and brush a 9-inch (23cm) pie plate, preferably non-stick, with melted butter.

9. Remove dough from refrigerator. Roll dough into a circle about the size of the baking pan. It will be sticky; dusting the top with a sprinkle of sugar will help.

Once rolled, lift the dough and coax it into the pan. (It will want to break. If so, fold it in half and quickly slide something flat under it, like the metal bench scrape AND a metal spatula and quickly slip it into the pan. If it does break, just piece it back together in the pan.) 10. Sprinkle with the remaining $\frac{1}{4}$ cup (50 gr) of sugar and drizzle with 1 tablespoon melted butter.

Bake for 40-45 minutes, until the top is deeply caramelized. Let stand a few minutes, then run a spatula around the edges to release the *Kouign Amann* and slide the cake from the pan onto a cooling rack.

Creme Brulee



Ingredients

1 vanilla bean, split and scraped
1 quart heavy cream
6 large egg yolks
1 cup vanilla sugar, divided
2 quarts hot water

Directions

Preheat the oven to 325 degrees F.

Place the cream, vanilla bean and its pulp into a medium saucepan set over medium-high heat and bring to a boil. Remove from the heat, cover and allow to sit for 15 minutes. Remove the vanilla bean and reserve for another use.

In a medium bowl, whisk together 1/2 cup sugar and the egg yolks until well blended and it just starts to lighten in color. Add the cream a little at a time, stirring continually. Pour the liquid into 6 (7 to 8-ounce) ramekins. Place the ramekins into a large cake pan or roasting pan. Pour enough hot water into the pan to come halfway up the sides of the ramekins. Bake just until the creme brulee is set, but still trembling in the center, approximately 40 to 45 minutes. Remove the ramekins from the roasting pan and refrigerate for at least 2 hours and up to 3 days.

Remove the creme brulee from the refrigerator for at least 30 minutes prior to browning the sugar on top. Divide the remaining 1/2 cup vanilla sugar equally among the 6 dishes and spread evenly on top. Using a torch, melt the sugar and form a crispy top. Allow the creme brulee to sit for at least 5 minutes before serving.

Pithiviers



Ingredients

For the Frangipane

- 2/3 cup blanched whole almonds, toasted
- 1 egg
- 1 tablespoon dark rum
- 6 tablespoons butter, softened
- 1/2 cup sugar
- 2 tablespoons flour
- 1/2 teaspoon almond extract

For Assembling

- All-purpose flour, for dusting
- 1 pound Puff Pastry, about 1/3 recipe
- 1 egg yolk
- 1 tablespoon heavy cream

Directions

1. Prepare the Puff Pastry.
2. Make the frangipane: In the bowl of a food processor, blend the almonds and the sugar until very fine. Add the butter, egg, rum, flour, and almond extract and process until smooth. Wrap in plastic wrap and shape into a 6-inch round. Freeze until firm, at least 45 minutes.
3. On a lightly floured work surface, roll out puff pastry into a rectangle about 18 by 9 inches and 1/8 inch thick. Using a 9-inch cake pan as a guide, cut two 9-inch rounds from the dough with a very sharp paring knife or pastry wheel. Using a 1-inch circular biscuit cutter or a large round pastry tip, cut out a steam vent from the center of the top round. Place rounds on a baking sheet and freeze until very firm but still pliable, about 20 minutes.
4. In a small bowl, whisk together the egg yolk and heavy cream for the egg wash.
5. Preheat the oven to 375 degrees. Remove dough from freezer. Place frozen frangipane round in the center of the bottom dough circle. Brush the border with egg wash, taking special care not to let the egg wash drip down the sides, which would inhibit proper puffing during baking. Place the second round on top, and press to seal, using your fingers. Using a small paring knife, score the top of each Pithivier in a circular, decorative cross-hatch pattern. With a small paring knife, score around edges in 1/4-inch increments. Transfer Pithiviers to a baking sheet sprayed well with water and chill for at least 1 hour.
6. Remove Pithiviers from freezer. Brush top with egg wash, again being careful not to let any excess drip down over cut edge of dough. Bake until puffed and golden brown, about 45 to 50 minutes.
7. Transfer Pithiviers to a wire rack, and let cool at least 20 minutes before serving.

French Apple Cake



Ingredients

1 3/4 cups sugar
1/4 cup (1/2 stick) unsalted butter 3/4 teaspoon ground cinnamon 1/3 cup water
1 cup all purpose flour 2 large Granny Smith apples (about 1 1/4 pounds),
peeled, cored, thinly sliced 1/4 teaspoon salt
1 teaspoon baking powder 2 large eggs
3 large egg yolks
2 teaspoons vanilla
2 tablespoons Calvados, applejack or other brandy 1/2 cup (1 stick) unsalted
butter, melted

Preparation

Preheat oven to 350°F. Butter 9-inch-diameter cake pan with 2-inch-high sides. Coat pan with sugar; tap out excess. Melt 1/4 cup butter in heavy large skillet over medium-high heat. Stir in 3/4 cup sugar, water and cinnamon and bring to boil. Add apples and cook until apples are just tender, turning frequently, about 15 minutes. Remove apples, using slotted spoon, and arrange decoratively in bottom of pan. Continue boiling liquid in skillet until thick and syrupy, about 4 minutes. Pour over apples.

Sift flour, baking powder and salt into small bowl. Whisk remaining 1 cup sugar, egg yolks, eggs, Calvados and vanilla in large bowl to blend. Gently stir in dry ingredients. Fold in 1/2 cup melted butter. Pour batter over apples in pan. Bake until toothpick inserted into center of cake comes out clean, about 45 minutes. Cool cake in pan 5 minutes. Run small sharp knife around side of pan to loosen cake. Turn cake out onto platter. Serve warm or at room temperature.

Far-breton



Ingredients

4 eggs
300 g pitted dried prunes
1 tsp salted butter
75 cl full-cream milk
225 g plain flour (sifted)
8 g vanilla sugar
125 g caster sugar
Dark rum (enough to cover the prunes in a small bowl)
A pinch of salt.

Preparation

Preheat oven 200 °C.

Place pitted dried prunes in a small bowl and pour enough rum to cover the prunes. Cover and set aside for **48 hours** at room temperature. The prunes will soak up most of the rum.

Drain the soaked prunes and keep the remaining rum. Set aside. In a saucepan heat the milk until it simmers. Remove the thin layer of film that might have formed. Beat the eggs until fluffy, then pour slowly to the sifted flour, whisking away. Add the warm milk slowly, sugar, vanilla sugar, a pinch of salt and continue whisking. Pour remaining rum into batter and set the prunes aside.

Line a rectangle or oval oven-proof dish (27 cm length/5.5 cm depth approx.) with butter and pour in half of the batter. Place prunes evenly all over the dish and continue pouring the remaining batter. Place in the oven for 35 minutes – when the ‘far’ is slightly golden, take it out of the oven and spread salted butter all over. Lower the oven temperature to 180°C and bake for another 10 minutes. Let the far rest until cooled and serve (it can also be served warm to your liking).

Gateau Basque



Ingredients

2 cups all-purpose flour
3/4 teaspoons baking powder
1 egg beaten with a splash of water, for the glaze 1 stick plus 2 tablespoons (5 ounces) unsalted butter, at room temperature
1 large egg, at room temperature
1/4 cup (packed) light brown sugar
1/4 cup sugar 1/2 teaspoon pure vanilla extract
3/4 to 1 cup thick cherry jam or an equal amount of vanilla pastry cream
1/2 teaspoon salt

Preparation

Whisk together the flour, baking powder and salt and keep at hand.

Working in a mixer fitted with the paddle attachment or in a bowl with a hand mixer, beat the butter and both sugars together on medium speed for about 3 minutes, or until smooth. Add the egg and beat another 2 minutes or so, scraping down the sides of the bowl as needed. The mixture may look curdled, but that's OK. Add vanilla and mix for about a minute more. Then reduce the mixer speed to low and add the dry ingredients in two or three additions, mixing only until they're fully incorporated into the dough.

Place a large sheet of plastic wrap or wax paper on your work surface and put half of the very soft and sticky dough in the center of the sheet. Cover with another piece of plastic or wax paper, then roll the dough into a circle just a little larger than 8 inches in diameter. As you're rolling, turn the dough over and lift the plastic or paper frequently, so that you don't roll it into the dough and form creases. Repeat with the other half of the dough.

Put the dough on a cutting board or baking sheet and refrigerate it for about 3 hours or for up to 3 days.

When you're ready to assemble and bake the gateau, center a rack in the oven and preheat the oven to 350. Generously butter a 2-inch high, 8-inch round cake pan.

Remove the layers from the refrigerator and let them rest on the counter for a couple of minutes before peeling away the plastic or paper. Fit one layer into the pan — if it breaks, just press the pieces together. If there's a little extra dough running up the sides of the pan, you can either fold it over the bottom layer or cut it so that it's even. Spoon some of the jam or pastry cream onto the dough, starting in the center of the cake and leaving one inch of dough bare around the border. Add more filling if you don't think it will squish out the sides when you press down on it with the top layer of dough. (I find that 3/4 cup is usually just the right amount, but if you're using a very thick jam, you might want a bit more.) Moisten the bare ring of dough with a little water and then top with the second piece of dough, pressing down around the edges to seal it. If you'd like, you can work your finger between the top dough and the edge of the pan, so that you tuck the dough under a little. Because of the softness of the dough and the baking powder, even if you only press the layers together very lightly, they'll fuse as they bake. And, no matter how well you press them together, it seems inevitable that a little of the filling will escape.

Brush the top of the dough with the egg glaze and use the tips of the tines of a fork to etch a cross-hatch pattern across the top.

Bake the cake for 40 to 45 minutes, or until the top is golden brown. Transfer the

cake to a cooling rack and let it rest for 5 minutes before carefully running a blunt knife around the edges of the cake. Turn the cake over onto a cooling rack and then quickly and carefully invert it onto another rack so that it can cool to room temperature right side up.

Yogurt Cake



Ingredients

- 250 ml (1 cup) whole milk plain unsweetened **yogurt** (if you use two 125ml or 4oz tubs, you can use them to measure out the rest of the ingredients)
- 250 grams (2 cups) all-purpose **flour** (or 4 yogurt tubs)
- 2 large **eggs**

- 160 grams (3/4 cup plus 1 scant tablespoon) **sugar** (you can use an empty tub of yogurt and measure the equivalent of 1 1/2 yogurt tubs if you used the 125ml or 4oz kind)
- 80 ml (1/3 cup) **vegetable oil** (or a bit less than 1 yogurt tub)
- 1 1/2 teaspoon **baking powder**
- 1/2 teaspoon **baking soda**
- 1 teaspoon pure **vanilla** extract
- 1 tablespoon **dark rum**
- a good pinch of **salt**

Instructions

1. Preheat the oven to 180° C (350° F) and line around 25-cm (10-inch) cake pan with parchment paper.
2. In a large mixing-bowl, gently combine the yogurt, eggs, sugar, vanilla, oil, and rum.
3. In another bowl, sift together the flour, baking powder, baking soda, and salt.
4. Fold the flour mixture into the yogurt mixture, mixing just until all traces of flour disappear -- don't overwork the dough.
5. Pour the batter into the prepared cake pan, and bake for 30 to 35 minutes, until the top is golden brown and a cake tester comes out clean.
6. Let stand for 10 minutes, then transfer to a rack to cool.

French Apple Tart



INGREDIENTS

12 tbsp. unsalted butter, cubed and chilled 1¼ cups flour, plus more for dusting 7 Golden Delicious apples, peeled, cored, and halved ¼ tsp. kosher salt ½ cup apricot jam ¼ cup sugar
Whipped cream or vanilla ice cream, for serving

INSTRUCTIONS

1. Combine flour, 8 tbsp. butter, and salt in a food processor and pulse until pea-size crumbles form, about 10 pulses. Drizzle in 3 tbsp. ice-cold water and pulse until dough is moistened, about 3—4 pulses. Transfer dough to a work surface and form into a flat disk; wrap in plastic wrap and refrigerate for 1 hour. Unwrap dough and transfer to a lightly floured work surface. Using a rolling pin, flatten dough into a 13" circle and then transfer to a 11" tart pan with a removable bottom; trim edges; chill for 1 hour.

2. Heat oven to 375°. Working with one apple half at a time, thinly slice into sections, keeping slices together. Press sliced apple half gently to fan it out; repeat with remaining apple halves. Place 1 fanned apple half on outer edge of the tart dough, pointing inward; repeat with 7 more apple halves. Separate remaining apple slices. Starting where the apple halves touch and working your way in, layer apples to create a tight rose pattern. Fill in any gaps with remaining apple. Sprinkle with sugar and then dot with remaining butter. Bake until golden brown, 60—70 minutes.

3. Meanwhile, heat apricot jam in a small saucepan until warmed and loose; pour through a fine strainer into a small bowl and set aside. Transfer tart to a wire rack; using a pastry brush, brush top of tart with jam. Let cool completely before slicing and serving with whipped cream.

Tarte au citron



INGREDIENTS

grated zest of one lemon, preferably unsprayed 1/2 cup (125 ml) freshly-squeezed lemon juice 6 tablespoons (85 g) butter, salted or unsalted, cut into bits
1/2 cup (100 g) sugar 2 large egg yolks 2 large eggs
One pre-baked 9-inch (23 cm)

INSTRUCTIONS

- Preheat the oven to 350F (180C.)
1. In a medium-sized non-reactive saucepan, heat the lemon juice, zest, sugar, and butter. Have a mesh strainer nearby.
 2. In a small bowl, beat together the eggs and the yolks.
 3. When the butter is melted, whisk some of the warm lemon mixture into the

eggs, stirring constantly, to warm them. Scrape the warmed eggs back into the saucepan and cook over low heat, stirring constantly, until the mixture thickens and almost begins to bubble around the edges.

4. Pour the lemon curd through a strainer directly into the pre-baked tart shell, scraping with a rubber spatula to press it through.

5. Smooth the top of the tart and pop it in the oven for five minutes, just to set the curd.

6. Remove from the oven and let cool before slicing and serving.

French strawberry pie



Ingredients

- 1 quart strawberries
- 1 package (3 ounces) cream cheese
- 1 baked pastry shell, 9-inch
- 1 1/4 cups granulated sugar
- 3 tablespoons cornstarch
- 1 tablespoon lemon juice
- 1/2 cup heavy cream
- 1 tablespoon confectioners' sugar
- red food coloring

Preparation

Wash, drain, and hull strawberries. Beat cream cheese with a fork until smooth. Spread cream cheese over bottom of the cooled pie shell. Stand half of the whole strawberries in the shell with tips up. Mash remaining strawberries; press through a sieve to remove seeds. Measure the strawberry juice, and if necessary, add water to make 1 1/2 cups of liquid. In a saucepan, mix granulated sugar with cornstarch; gradually stir in the strawberry juice mixture and the lemon juice. Cook over medium heat, stirring constantly, until thickened and clear, about 5 to 7 minutes. Stir in a few drops of red food coloring; remove from heat. Cool sauce for about 10 minutes, then pour over the strawberries in the shell. Chill for about 3 hours, or until firm. Beat cream with confectioners' sugar until mixture holds its shape. Spoon whipped cream in a ring around the edge of the pie. Store leftover pie in the refrigerator.

Basque Pumpkin Cornbread



Ingredients

1 cup milk

1 cup puréed pumpkin

¼ cup sugar

1 tablespoon butter

½ teaspoon salt

2 cups cornmeal

1 tablespoon light or dark rum,
optional

3 eggs, room temperature, separated

Instructions

Butter a cake pan (7 inches round and 4 inches height), line the bottom with wax paper and butter the wax paper. I didn't have a cake pan with these dimensions so I used a stainless steel saucepan of a similar size.

Preheat your oven to 375°F.

Pour the pumpkin purée in a large bowl. In a small saucepan, heat the milk, butter and sugar on low heat, stirring constantly until the butter has melted. Pour the milk mixture to the pumpkin. Add the cornmeal ½ cup at a time, stirring to blend thoroughly. Stir in the salt.

Add the egg yolks to the pumpkin mixture and blend thoroughly using a spatula. Stir in the rum if using. In a separate mixing bowl, beat the egg whites with a hand mixer until stiff. Fold the egg whites into the batter.

Pour the batter into the prepared pan. Bake on the middle shelf of your oven for about an hour, or when a knife inserted in the center comes out clean. If your knife comes out wet, bake for another 10 minutes.

Allow to cool for 20 minutes before unmolding. Slice into thin servings and serve warm.

Canelés



Ingredients
30 g (2 tablespoons) semi-salted butter, diced
500 ml (2 cups) milk
100 g (3/4 cup) all-purpose flour
1 vanilla pod, split, or 1 teaspoon vanilla extract or paste
180 g (1 cup minus 2 tablespoons) sugar
1 teaspoon fine sea salt
80 ml (1/3 cup) good-quality rum
3 eggs

Instructions

1. Combine the milk, butter and vanilla in a medium saucepan, and bring to a simmer.
2. In the meantime, combine the flour, salt, and sugar in a medium mixing-bowl.
3. Break the eggs in another, smaller bowl, and beat gently without incorporating air.
4. When the milk mixture starts to simmer, remove from heat, fish out the vanilla pod if using, and set aside to cool for 15 minutes.
5. Pour the eggs all at once into the flour mixture (don't stir yet), add in the milk mixture, and stir until well combined (do not whisk).
6. Scrape the seeds from the vanilla pod with the dull side of a knife blade, and return the seeds and pod to the mixture. Add the rum and stir.
7. Let cool to room temperature on the counter, then cover and refrigerate for at least 24 hours and up to 3 days.
8. The next day (or the day after that, or the day after that), preheat the oven to 250° C (480° F).
9. Butter the canelé molds if they are made of copper (unnecessary if you're using silicon molds). Remove the batter from the fridge: it will have separated a bit, so stir until well blended again, without whisking or incorporating air.
10. Pour into the prepared molds, filling them almost to the top.
11. Put into the oven to bake for 20 minutes, then (without opening the oven door) lower the heat to 200° C (400° F) and bake for another 30 to 40 minutes, depending on your oven and how you like your canelés.
12. The canelés are ready when the bottoms are a very dark brown, but not burnt. If you feel they are darkening too fast, cover the molds with a piece of parchment paper.
13. Unmold onto a cooling rack (wait for about 10 minutes first if you're using silicon molds or they will collapse a little) and let cool completely before eating.

Bugnes



Ingredients

- 250 g (14 fl. oz.) all purpose flour
- 50 g (slightly less than 1/2 stick or 4 tbsp) unsalted butter
- 50 g (2 fl. oz.) sugar
- 2 eggs
- 1 tbsp orange blossom water (optional)
- salt
- about 1/2 liter (1/2 quart) sunflower oil to deep-fry the bugnes.
- powdered sugar (a few tablespoons)

Instructions

Prepare the dough at least 2 hours in advance:

1. Sift the flour over a large bowl.
2. Combine with the sugar, orange blossom water and a pinch of salt. Add the butter in very small parcels and mix a little.
3. Dig a hole (in french we say "*une fontaine*" -a fountain) in the center of the flour mix. Beat the eggs and pour in the hole.
4. With the hands, combine all the ingredients and knead for only a minute or two, until the dough gets homogenous. Make a ball out of it and let it rest for at least 2 hours at room temperature under a clean cotton cloth.

5. Roll out the dough (on a flat, floured surface) as thinly as possible (about 2 mm) in a somewhat rectangular shape. This should be fairly easy as the dough should be elastic and moist.
6. Cut out stripes about 1 1/2" to 2" wide. Divide the stripes into smaller rectangles, approximately 4" long. The *bugnes* on the pictures are small but feel free to make the stripes longer or wider if you prefer. Bugnes come in various sizes.
7. Twist the rectangles as follows:
 1. With a knife, make a 1 1/2" long slit in the center of each rectangle, lengthwise.
 2. Take one of the rectangle's small sides through this hole and reshape, as shown on the pictures above.
 3. If you go with longer stripes of dough, there might be enough length to make two knots.
8. Heat the oil in a frying pan (oil should be about 1" or 1 1/2" deep) until boiling hot. Place a few knotted stripes of dough in it, making sure they don't touch each other.
9. Flip once, after only a few seconds, then wait a few seconds longer (this goes fast!).
10. Take out as soon as the *bugnes* have a nice golden (but not too dark) color. Drain on paper towels placed in a plate.
11. Once all the *bugnes* are cooked, sprinkle with powdered sugar (it's easier to sprinkle evenly if you use a small strainer and shake it over the *bugnes*).

Navettes de Marseille



ingredients

200 g of sugar
500 g flour

3 CS orange flower water
6 tablespoons olive oil (about 50 ml)
2 eggs
1 teaspoon natural orange extract or zest of one orange
Milk to glaze shuttles
1/2 teaspoon salt

Start by beating the eggs and sugar until frothy properly Add salt, orange flower water, extract or orange zest and olive oil Gradually add the flour, then finished working the dough by hand to get a nice ball Leave the dough ball one hour Cut out your ball of dough into pieces the same size (I made 16 shuttles for me) Shape your shuttles (roll each piece into a sausage 10 cm long, pinch the ends and split the shuttle with a knife in length) Bake in hot oven (180 ° C) for 20 minutes Leave to cool. Keeps well in an airtight container.

Profiteroles



Ingredients

1/2 stick butter
1/2 cup water

1/2 cup all-purpose flour Pinch salt

Pinch ground cinnamon 2 eggs

Chocolate Sauce, recipe follows Ice cream

Chocolate Sauce

Special Equipment: Pastry bag fitted with large straight tip 1/4 cup heavy cream

4 ounces semisweet or dark chocolate 1 tablespoon corn syrup 2 tablespoons

butter 1 good pinch ground cinnamon *Directions*

Preheat oven to 425 degrees F.

In a small saucepan combine the water, butter and salt and bring to a boil. Reduce the heat and add the flour all at once and stir it vigorously with a wooden spoon. Cook until the mixture has formed a ball and has a slightly sweaty sheen to it and it has pulled away from the pan. Transfer the mixture to a mixing bowl and let cool for 3 to 4 minutes. The mixture does not have to be cold, just cool enough not to cook the eggs when added. Using an electric mixer or lots of good old-fashioned elbow grease, beat in the eggs 1 at a time. Do not add the second egg until the first is fully incorporated. Add in the cinnamon and beat for another second to combine.

Transfer the mixture to a pastry bag equipped with a large straight tip and pipe 1-inch balls onto a sheet tray lined with parchment paper. When done dip your finger in water and smooth the top of each ball where the pastry bag released the dough. Be sure to leave at least 1-inch between each of the balls. They grow! Bake in the preheated oven for 20 to 25 minutes, rotating the tray halfway through the cooking time to insure even cooking. When done, the puffs should be light, airy and dry inside. Cool on a rack.

When ready to serve, cut in half horizontally and fill with ice cream of your choosing. (I prefer a really high-quality vanilla.) Top with warm chocolate sauce.

Bring a saucepan with 1-inch of water to a boil. Put the chocolate in a metal or heatproof glass mixing bowl and place on top of the saucepan with boiling water. Pay careful attention that the mixing bowl does not touch the surface of the boiling water. Add the rest of the ingredients and stir until the chocolate has melted and everything is combined. This is a pretty quick process, once the chocolate has melted remove it from the double boiler set up. Spoon over the filled profiteroles. This is best when served warm!

A Beaumes de Venise cake



Ingredients

1 1/2 cups all purpose flour
Olive oil
1 teaspoon salt
1 teaspoon baking powder
3/4 cup plus 2 tablespoons sugar
1/4 teaspoon baking soda
3 tablespoons extra-virgin olive oil
8 tablespoons (1 stick) unsalted butter, room temperature
1 teaspoon grated lemon peel
2 large eggs
1 teaspoon vanilla extract
1 teaspoon grated orange peel
1 1/2 cups red seedless grapes
1 cup Beaumes-de-Venise or other Muscat wine

Preparation

Preheat oven to 400°F. Brush 10-inch-diameter springform pan with olive oil. Line bottom of pan with parchment; brush parchment with olive oil.

Sift flour and next 3 ingredients into bowl. Whisk 3/4 cup sugar, 6 tablespoons butter and 3 tablespoons oil in large bowl until smooth. Whisk in eggs, both peels and vanilla. Add flour mixture alternately with wine in 3 additions each, whisking just until smooth after each addition. Transfer batter to prepared pan; smooth top. Sprinkle grapes over batter.

Bake cake until top is set, about 20 minutes. Dot top of cake with 2 tablespoons butter; sprinkle 2 tablespoons sugar over. Bake until golden and tester inserted into center comes out clean, about 20 minutes longer. Cool in pan on rack 20 minutes. Release pan sides. Serve slightly warm or at room temperature.

A tarte tropézienne



Ingredients:

Orange Blossom Filling: 7 tablespoons sugar

2 sheets gelatin

3 egg yolks

5 tablespoons flour

2 1/2 cups milk

1/4 teaspoon salt

1/2 vanilla bean, split and scraped One 3-inch piece orange peel 3 teaspoons orange blossom water, divided 3/4 cups (1 1/2 sticks) unsalted butter 1/2 cup cream

Brioche:

2 1/2 teaspoons fresh yeast 3 tablespoons milk, divided 3 tablespoons sugar

2 1/3 cups all-purpose flour 4 eggs, divided

3/4 teaspoon salt

1/2 cup plus 2 tablespoons (1 1/4 sticks) unsalted butter, cut into 1-inch pieces, at room temperature 1 egg yolk

2 cups quartered strawberries Pearl sugar

1/4 cup chopped pistachios **Method:**

To make the orange blossom filling, soak the gelatin in a large bowl of cold water. Whisk together the sugar, flour, egg yolks, and salt in a heat-proof bowl. Whisk in the milk, orange peel, and vanilla bean seeds and pod. Place the bowl over a double boiler over medium heat and whisk constantly until the mixture has come to a boil and thickened, about 7 minutes. Whisk in the butter, piece by piece, until it is all incorporated. Remove from the heat. Remove the gelatin from the water and squeeze gently to remove any excess water. Add the gelatin to the egg mixture and whisk until smooth. Strain through a fine-mesh sieve. Whisk in 2 teaspoons of the orange blossom water. Chill overnight.

To make the brioche, combine 1 tablespoon of the milk with the fresh yeast and whisk until smooth. In the bowl of a stand mixer fitted with a dough hook attachment, combine the flour, sugar, and salt on low speed. Add the remaining milk, 3 of the eggs, and the egg yolk; increase the mixer speed to medium and mix until the dough becomes a bit webby, about 1 to 2 minutes. Add the yeast mixture and continue mixing until a ring of dough is left on the sides of the bowl, about 5 minutes. Add the butter piece by piece, letting each piece fully incorporate before adding the next. Once all of the butter is incorporated, turn the mixer speed up to medium-high and mix for 20 to 30 minutes, until the dough forms a ball on the dough hook and keeps itself there.

Lightly oil a large bowl and place the dough in it. Cover with plastic wrap and let sit at room temperature for 1 1/2 hours, until the dough doubles in size. Chill for at least 3 hours and up to overnight.

Place the dough on a lightly floured surface. Using a rolling pin, roll the dough into a 1-inch-thick circle. Trim off the edges to make an 8-inch disk. (You can save the scraps to make mini brioche buns.) Transfer the dough to a parchment-

lined sheet tray. Combine the remaining egg with 2 tablespoons of water. Brush the top and sides of the dough with the egg wash. Let the dough sit at room temperature until it doubles in size, about 50 minutes. Preheat the oven to 325°F while you wait for the dough to proof.

Brush the dough once more with the egg wash and generously sprinkle all over with pearl sugar. Bake for approximately 15 minutes, rotating the brioche every 5 minutes. The finished brioche should have an internal temperature of 200°F. Remove from the oven and let come to room temperature.

To assemble the tarte, combine the remaining orange blossom water with the cream. Whip the cream until it forms medium peaks, then fold in the chilled orange blossom mixture in 2 additions. Using a serrated knife, cut the brioche in half horizontally. Spread a generous layer of the filling onto the bottom half of the brioche; sprinkle with strawberries and pistachios. Top with the upper half of the brioche. Refrigerate for 30 minutes before slicing and serving.

Macaron



Ingredients

For the Macarons

1 cup confectioners' sugar 3/4 cup almond flour 2 large egg whites, room temperature Pinch of cream of tartar 1/4 cup superfine sugar

Fillings for Macarons

- Chocolate: Chocolate Ganache
- Coconut: 1 cup Swiss Meringue Buttercream, mixed with 1/3 cup angel-flake coconut.
- Peanut: [Chocolate Ganache](#), or store-bought dulce de leche, jam, or peanut butter.
- Pistachio: 1 cup Swiss Meringue Buttercream, mixed with 1/3 cup finely chopped pistachios.
- Raspberry: 3/4 cup seedless raspberry jam

Directions

Pulse confectioners' sugar and almond flour in a food processor until combined. Sift mixture 2 times.

Preheat oven to 375 degrees. Whisk whites with a mixer on medium speed until foamy. Add cream of tartar, and whisk until soft peaks form. Reduce speed to low, then add superfine sugar. Increase speed to high, and whisk until stiff peaks form, about 8 minutes. Sift flour mixture over whites, and fold until mixture is smooth and shiny.

Transfer batter to a pastry bag fitted with a 1/2-inch plain round tip, and pipe 3/4-inch rounds 1 inch apart on parchment-lined baking sheets, dragging pastry tip to the side of rounds rather than forming peaks. Tap bottom of each sheet on work surface to release trapped air. Let stand at room temperature for 15 minutes. Reduce oven temperature to 325 degrees. Bake 1 sheet at a time, rotating halfway through, until macarons are crisp and firm, about 10 minutes. After each batch, increase oven temperature to 375 degrees, heat for 5 minutes, then reduce to 325 degrees.

Let macarons cool on sheets for 2 to 3 minutes, then transfer to a wire rack. (If macarons stick, spray water underneath parchment on hot sheet. The steam will help release macarons.)

Sandwich 2 same-size macarons with 1 teaspoon filling. Serve immediately, or stack between layers of parchment, wrap in plastic, and freeze for up to 3 months.

French Almond Nougat



Ingredients

For the mazetta

- 3/4 cup light corn syrup
- 2 large egg whites, room temperature
- 1/2 cup sugar

For the nougat

- 1 1/2 cups light corn syrup
- 1 teaspoon pure vanilla extract
- 1 1/2 cups sugar
- 4 tablespoons unsalted butter, melted
- 3 1/2 cups whole raw almonds, skin on
- 1/4 teaspoon salt

Directions

1. Begin by making the mazetta: Using an electric mixer, beat egg whites until stiff; set aside. In a 1-quart saucepan, combine corn syrup, 1/4 cup water, and sugar. Clip on a candy thermometer. Bring to a boil over high heat, stirring with a wooden spoon, about 5 minutes. Wash down sides of pan with a pastry brush dipped in water to remove any sugar crystals.
2. Cook over medium heat, stirring occasionally, until temperature reaches 242 degrees (soft-ball stage), 15 to 20 minutes. Remove sugar syrup from heat. Beating constantly on medium speed, slowly pour hot syrup into egg whites. Continue beating for 3 to 4 minutes until syrup is incorporated. Use immediately or cover and refrigerate until ready to make the nougat.
3. Spray an 8-inch square baking pan with vegetable-oil spray; set aside. Place mazetta in a large bowl; set aside. In a 2-quart saucepan, combine corn syrup and sugar. Clip on candy thermometer. Bring to a boil over high heat, stirring constantly with a wooden spoon, 5 to 10 minutes. Wash down sides of pan with a pastry brush dipped in water to remove any sugar crystals.
4. Over medium-high heat, cook to 280 degrees (soft-crack stage), 12 to 15 minutes, without stirring. If heat is too high it can boil over, so watch carefully. Remove from heat; let stand for 2 minutes. Without scraping pan, pour syrup over mazetta. Working quickly, stir with a wooden spoon until almost smooth. Stir in butter, vanilla, and salt. Mix until butter is incorporated. Stir in nuts. Scrape into prepared pan, and smooth the top; you may spray your hand with vegetable-oil spray and run it over the warm candy to smooth it. Let stand at room temperature, uncovered, until firm, 4 to 6 hours.
5. Spray a large cutting board generously with vegetable-oil spray. Unmold nougat from pan onto sprayed surface. Cut nougat into 3-by-1-by-3/4-inch pieces or other desired shapes. Wrap each piece in cellophane or waxed paper.

Religieuse



Ingredients

- 60g/2¼oz butter, cut into cubes
- 75g/2½oz plain flour
- 2 free-range eggs, lightly beaten

For the crème pâtissière filling

- 75g/2½oz caster sugar
- 20g/¾oz [cornflour](#)
- 25g/1oz plain flour
- 500ml/18fl oz full-fat milk
- 1 vanilla pod, seeds only
- 6 medium free-range egg yolks

For the chocolate ganache icing

- 150ml/5fl oz double cream
- 200g/7oz plain chocolate (around 36% cocoa solids) broken into pieces

For the collar

- 150ml/5fl oz double cream

Method

- 1) Preheat the oven to 220C/425F/Gas 7. Line a baking tray with baking parchment and draw onto it eight circles 5cm/2in wide and another eight circles 2.5cm/1in wide. Put the butter in a heavy-based saucepan with 150ml/5fl oz of water and heat over a medium heat until the butter melts. Bring the mixture to the boil and then immediately remove from the heat.
- 2) Quickly tip in the flour. Stir vigorously with a wooden spoon until the mixture forms a soft ball. Return to the heat and cook over a low heat for 3-5 minutes, stirring constantly.
- 3) Remove from the heat and leave to cool slightly. Gradually add the eggs, beating well between each addition to form a smooth, shiny paste. Spoon the mixture into a piping bag fitted with a 1.5cm/ ½in plain nozzle.
- 4) Pipe round discs onto the baking tray in the marked circles and, using a damp finger, smooth over the top of each disc. Bake in the centre of the oven for 10 minutes. Reduce the oven temperature to 190C/375F/Gas 5 and cook for a further 10-15 minutes. Remove the choux buns from the oven and pierce each bun with a skewer to allow the steam to escape. Return to the oven for 4-5 minutes to dry out. Remove from the oven and leave to cool on a wire rack.
- 5) For the crème pâtissière filling, pour the milk and vanilla seeds into a heavy-based pan and bring gradually to the boil. Remove from the heat and leave to cool for 30 seconds. Meanwhile, in a medium bowl, whisk together the egg yolks and caster sugar until pale, then whisk in the cornflour and plain flour. Pour the vanilla-infused milk onto the eggs, whisking continuously, then pour back into the pan.
- 6) Bring back to the boil, whisking continuously over a medium heat and cook for one minute. Pour the crème pâtissière into a bowl. Cover the surface with cling film to prevent a skin from forming and leave to cool. Transfer to the fridge to chill.
- 7) For the chocolate ganache icing, bring the cream to the boil in a small pan. Remove from the heat. Add the chocolate and stir until melted and shiny. Transfer to a bowl and leave to cool. Transfer the fridge to chill until the ganache has thickened to a spreadable consistency.
- 8) To assemble the religieuse, spoon the cold crème pâtissière into a piping bag fitted with a long thin nozzle (or alternatively you can use a jam syringe). Fill the choux buns with the crème pâtissière.

9) Dip the filled buns into the chocolate ganache to coat half-way up the sides. Sit the small buns on top of the larger buns.

10) For the collars, whip the cream in a mixing bowl until soft peaks form when the whisk is removed from the bowl. Spoon the cream into a piping bag fitted with a small star nozzle. Pipe lines of cream around the join where the small bun sits on top of the large bun to form a collar.



Fig tart

Ingredients **Frangipane** 75g whole almonds (about 1/2 cup)

75g sugar, you can use half granulated sugar and half confectioner's sugar, or just all granulated sugar (about 1/8 cup granulated plus 1/4 cup confectioner's, or just 1/3 cup granulated)

75g butter at room temperature

1 large egg **Method** Preheat the oven to 350F (180C). Spread the almonds evenly on a baking sheet and place them in the oven. Roast them for about 10 minutes, or until slightly toasted and fragrant. Transfer to a plate and let cool to room temperature.

Put the cooled almonds and the sugar into a food processor and process until fine. Add the butter and the egg and pulse until well-combined. If you don't want to use it right away, divide the frangipane into four equal parts, wrap each tightly in plastic. They will keep in the fridge for a couple of days, and up to a

month in the freezer.

To make a 9" fig tart

1 9" pastry dough

about 10 large figs or about 15 small ones

1/4 the recipe of frangipane above Preheat the oven to 400F (200C). Roll out your pastry dough to about 10-inch diameter – more or less won't harm anything. Spread about 1/4 of the quantity of frangipane on the dough, leaving about 1 inch parameter around the outer edge of the dough. Quarter the figs (only halve if small) and arrange them -pointy end up will be prettier-in concentric circles to cover the frangipane. Fold the edges in, pinching a little to make sure they stick. If you want, you can brush the dough with eggwash and give it a good shower of sugar. Bake for about 45-50 minutes, or until the pastry edges are golden brown. When I feel like it I use a microplane to zest a meyer lemon right over the tart just after it's out of the oven for an extra kick.

Gateau Saint-Honore



Ingredients

For the Pate Feuilletée (Puff Pastry)

- 2 cups (4 sticks) unsalted butter, chilled and cut into very small pieces
- 1 pound all-purpose flour, plus more for rolling out dough
- 1 large egg, lightly beaten
- 1 teaspoon salt

For the Pate a Choux (Cream Puffs)

- 1 1/2 cups all-purpose flour
- 7 tablespoons unsalted butter

- 7 large eggs
- Pinch of salt

For the Creme Patissiere (Pastry Cream)

- 1 vanilla bean, split
- 6 large egg yolks
- 1 cup milk
- 1 cup heavy cream
- 1/2 cup granulated sugar
- 3 tablespoons all-purpose flour

For the Caramel

- 1 1/4 cups granulated sugar
- 3 tablespoons corn syrup

For the Creme Chantilly (Whipped Cream)

- 4 cups heavy cream
- 3/4 cup confectioners' sugar
- 1 teaspoon vanilla extract

Directions

1. Weigh the flour accurately. In the bowl of an electric mixer fitted with the paddle attachment, beat the butter until smooth. Add 1/2 cup flour; mix until smooth. Scrape this butter mixture onto a piece of waxed paper. Form into a 5-inch square, wrap; transfer to the refrigerator until chilled.
2. Place remaining flour in mixer bowl; add 1 cup water and salt. Mix carefully into a smooth dough, being careful not to overmix. Gather dough into a ball, and wrap in plastic. Chill a few minutes.
3. On a lightly floured surface, roll out the dough into a 6-by-12-inch rectangle. Place the chilled butter square in the center of the rectangle. Fold over the dough, completely encasing the butter. Press the edges of the dough together, sealing as well as possible. Transfer to a sheet of waxed paper; chill until dough and butter reach same temperature.
4. On a lightly floured surface, roll out dough into a 3/8-inch-thick rectangle. Fold into thirds, like a letter, and roll into another 3/8-inch-thick rectangle. Transfer dough to waxed paper, and chill 1 hour. (Try to use as little flour as possible for the rolling, and brush off any excess before folding dough.)
5. Repeat rolling-and-folding process two more times; chill 1 hour. Roll and fold two more times. When you fold the dough for the sixth time, the dough should be extremely smooth and silky, with no lumps of butter visible. (If the dough becomes too elastic, set aside in a cool place 15 to 20 minutes before rolling.)
6. Divide dough in half. Wrap each half in plastic wrap. Refrigerate one half for the Gateau Saint-Honore, and freeze the other half for later use.
7. Line a baking sheet with parchment paper; set aside. Heat the oven to 375 degrees.
8. Combine the butter and 1 cup water in a small saucepan, and set over

high heat. Bring to a boil, and immediately add the flour and salt. Beat continuously with a wooden spoon until the dough comes away from the sides of the pan.

9. Transfer the mixture to the bowl of an electric mixer. Using the paddle attachment, add the eggs, one at a time. Reserve 1 1/2 cups dough for assembling the cake.
10. Place remaining mixture in a pastry bag fitted with an Ateco #9824 tip. Pipe 1-inch balls, spaced 1 1/2 inches apart, on the prepared baking sheet.
11. Bake balls until dark-golden brown, 40 to 45 minutes. Transfer to a wire rack to cool. Set 18 balls aside; freeze remaining balls in an airtight container for another use.
12. Using a small paring knife, make a small hole in the bottom of each ball. Set aside.
13. Combine the milk, heavy cream, and vanilla bean in a medium saucepan. Set pan over medium heat, and scald the milk mixture. Remove the pan from heat, cover, and let mixture steep 10 to 12 minutes. Remove and discard the vanilla bean.
14. In a small bowl, whisk together the egg yolks and the sugar until light and fluffy, about 2 minutes. Add the flour, and continue whisking egg mixture until smooth.
15. Slowly pour the hot milk mixture into the egg mixture. Whisk this new mixture until it is completely smooth and completely free of lumps.
16. Return new mixture to pan, and place over medium heat. Bring mixture to a boil, whisking constantly; cook 2 minutes more.
17. Transfer the pastry cream to a bowl. Lay a piece of plastic wrap directly on top of the pastry cream to prevent a skin from forming. Refrigerate until ready to use.
18. Place half of the pastry cream in a pastry bag fitted with an Ateco #6

round tip; reserve the remaining pastry cream for assembling the cake. Pipe pastry cream into each of the 18 reserved balls. Set the filled cream puffs aside until you are ready to dip them in the caramel.

19. Prepare an ice-water bath, and line a baking pan with parchment; set both aside.
20. Combine the sugar, 1/4 cup water, and corn syrup in a small saucepan. Set over high heat, and bring to a boil. Swirl the pan occasionally until the sugar has dissolved. Continue cooking until the syrup is golden-amber. Remove pan from heat, and plunge bottom of pan in the ice bath to stop cooking.
21. Dip the top of each of the 18 filled cream puffs in the molten caramel. Place the balls, top-sides down, on the prepared baking sheet; the caramel will harden and flatten, and this surface will become the top of the cake.
22. Place a sheet of parchment paper on a clean work surface. Using a small offset spatula, place a small amount of molten caramel on the parchment. Starting from the center, draw out the caramel in a few quick strokes, creating a fan. Repeat making more fans with the remaining caramel.
23. Set fans aside to harden and dry. Remove from the parchment, and use for garnish.
24. In the bowl of an electric mixer fitted with the paddle attachment, combine the heavy cream, confectioners' sugar, and vanilla. Beat on high speed until the mixture forms stiff peaks, 2 to 3 minutes. Chill until ready to use.
25. Heat the oven to 375 degrees. Line two baking sheets with parchment paper, and set aside.
26. Roll the dough out to an 1/8-inch thickness. Using a plate or a bowl as a guide, cut out two 8-inch circles from the dough. Prick the circles all over with a fork or a pastry docker to prevent the dough from rising. Place the circles on the prepared baking sheets. Brush the outer edge of the circles with the beaten egg.

27. Place the reserved pate a choux dough in a pastry bag fitted with an Ateco #9824 tip. Pipe dough around the rim of each circle. With remaining dough, pipe a spiral in the center of each circle, starting in the middle.
28. Bake until the pastry is crisp and deep-golden brown, 50 to 55 minutes. Transfer baking sheets to a rack to cool.
29. Dip uncoated sides of cream puffs, one by one, in the caramel. Arrange 9 per circle, leaving space in between; the caramel will hold the cream puffs to the pastry.
30. Combine the remaining pastry cream and one-fourth of the creme chantilly in a bowl. Place the mixed cream in a pastry bag fitted with an Ateco #9824 tip. Fill the center of each circle with cream mixture.
31. Place the remaining creme chantilly in a pastry bag fitted with an Ateco #9824 tip. Pipe large rosettes between the caramel-covered cream puffs. Cover the center of each circle with the remaining cream. Garnish with caramel fans, and serve.

Madeleines



Ingredients

1/2 teaspoon double-acting baking powder
3/4 cup (95 grams) all-purpose flour
1/2 cup (100 grams) sugar
2 large eggs, at room temperature
2 teaspoons vanilla extract
Grated zest of 1 lemon
5 tablespoons (2 1/2 ounces; 70 grams) unsalted butter, melted and cooled

Directions

Sift together the flour and baking powder and keep close at hand. Working in a mixer fit with the whisk attachment, beat the eggs and sugar together on medium-high speed until they thicken and lighten in color, 2 to 4 minutes. Beat in the lemon zest and vanilla. Switch to a large rubber spatula and gently fold in the dry ingredients, followed by the melted butter. Cover the batter with plastic wrap, pressing the wrap against the surface to create an airtight seal, and chill for at least 3 hours, perhaps longer—chilling helps the batter develop its characteristic crown, known as the hump or the bump. (The batter can be kept tightly covered in the refrigerator for up to 2 days.) Center a rack in the oven and preheat the oven to 400 degrees F (200 degrees C). If your Madeleine pan is *not* nonstick, generously butter it, dust the insides with flour and tap out the excess. If the pan is nonstick, you still might want to give it an insurance coating of butter and flour. If it is silicone, do nothing. No matter what kind of pan you have, place it on a baking sheet for easy transportability.

Divide the batter among the molds, filling them almost to the top. Don't worry about smoothing the batter, it will even out as it bakes.

Bake large madeleines for 11 to 13 minutes, small ones for 8 to 10 minutes, or until the cookies are puffed and golden and spring back when touched. Pull the pan from the oven and remove the cookies by either rapping the pan against the counter (the madeleines should drop out) or gently running a butter knife around the edges of the cookies. Allow the madeleines to cool on a cooling rack. They can be served ever so slightly warm or at room temperature.

Savoy cake



Ingredients

1 1/2 cups (200g) powdered sugar
6 large eggs, separated
1 1/2 teaspoons vanilla extract
1/4 cup (60ml) boiling water
1/4 teaspoon cream of tartar
1/2 teaspoon salt
optional: 1/2 cup (50g) finely chopped candied angelica
1 cup (150g) cake flour

Directions

Softened butter and additional powdered sugar for preparing the pan

1. Toss the angelica with a bit of the flour to separate the pieces and set aside.
2. Butter a 10-inch (27cm) bundt pan and dust the inside with powdered sugar, then tap out any excess.
3. Preheat the oven to 300°F (150°C.)
4. In the bowl of a stand mixer, stir together the egg yolks with the sugar. Whip the yolks on high speed until thick and lightened in color. With the mixer running on high speed, dribble in the very hot water, a few teaspoons at a time, then add the vanilla. Continue whipping until the mixture has rethickened and resembles soft pudding, holding its shape when you lift the whip.
5. In a separate bowl, whip the egg whites with the salt and cream of tartar until they hold stiff peaks.
6. Put the cake flour in a mesh strainer or sifter, and sprinkle the flour over the yolks, folding it into the yolks gradually as you sift.
(If you're not so dexterous, scrape the whipped yolks into a larger bowl, set the bowl in the center a damp kitchen towel formed into a circle on the countertop, and use one hand to sift in the flour and the other to fold it in.)
7. Stir in the candied angelica then fold in one-third of the beaten egg whites until fully incorporated. Then fold in the remaining egg whites.
8. Scrape the batter into the prepared pan and bake for 1 hour. It's done when a toothpick inserted into the center comes out clean, with perhaps just a few crumbs attached.

Remove from oven and immediately turn the cake out onto a wire cooling rack. Let cool completely before slicing.

Fromage Blanc



Ingredients

2 quarts whole milk, as fresh as possible
1 cup heavy cream (optional)
2 cups fresh buttermilk
2 tablespoons fresh lemon juice, strained
1/4 to 1/2 teaspoon salt, if desired
Heavy Cream, for serving

Directions

In a large, heavy saucepan, add the milk and the cream for a richer fromage blanc. In a mixing bowl, combine the buttermilk and lemon juice and stir to

combine well. Add the buttermilk-lemon juice mixture to the milk and begin to heat the milk, over low heat and very slowly, to 175 degrees F. While the milk is heating, stir only twice, making 2 strokes each time, with a heat-proof spatula or other flat utensil. Check the temperature often. As soon as the temperature reaches 175 degrees F, remove the pot from the heat and allow to sit, undisturbed, for 10 minutes.

Line a large colander with 2 layers of fine cheesecloth and set over a large bowl. Gently ladle the curds and whey into the colander and allow to drain until the drips of whey slows, about 2 minutes. Tie the corners of the cheesecloth together to form a hanging pouch, and hang pouch over a bowl and allow to drain until the cheese reaches the desired consistency.

Serve as is, with preserves, honey or fresh fruit, or add salt or fresh herbs, to taste, and enjoy as a savory appetizer. If a rich cheese is desired, spoon or pour a bit of heavy cream over the top before serving. Also, if a very smooth product is desired, beat the cheese briefly with an electric mixer before serving.

Refrigerate until ready to serve, up to 1 week. If cheese is marinated in oil with fresh herbs, it will keep, refrigerated, for up to 1 month.

Chocolate Mousse



Ingredients

- 3/4 cup chilled heavy cream, divided
- 4 large egg yolks
- 1/4 cup espresso or strong coffee, room temperature
- 3 tablespoons sugar, divided
- 6 ounces semisweet chocolate (60-72% cacao), chopped
- 2 large egg whites
- 1/8 teaspoon kosher salt

Preparation

- Beat 1/2 cup cream in medium bowl until stiff peaks form; cover and chill.
- Combine egg yolks, espresso, salt, and 2 Tbsp. sugar in a large metal bowl. Set over a saucepan of gently simmering water (do not allow bowl to touch water). Cook, whisking constantly, until mixture is lighter in color and almost doubled in volume and an instant-read thermometer inserted into the mixture registers 160 degrees, about 1

minute.

- Remove bowl from pan. Add chocolate; whisk until melted and smooth. Let stand, whisking occasionally, until room temperature.
- Using an electric mixer, beat egg white in another medium bowl on medium speed until foamy. With mixer running, gradually beat in remaining 1 Tbsp. sugar. Increase speed to high and beat until firm peaks form.
- Fold egg whites into chocolate in 2 additions; fold whipped cream into mixture just to blend.
- Divide mousse among six teacups or 4-oz. ramekins. Chill until firm, at least 2 hours. DO AHEAD: Mousse can be made 1 day ahead; cover and keep chilled. Let stand at room temperature for 10 minutes before serving.
- Before serving, whisk remaining 1/4 cup cream in a small bowl until soft peaks form; dollop over mousse.

Kouglof Alsatian Brioche



Ingredients

50 grams (1/4 cup) sugar
300 grams (10 1/2 ounces, see note) flour
120 ml (1/2 cup) lukewarm milk
15 grams (1/2 ounce) fresh yeast (for other types of yeast, see substitutions)
1 tablespoon dark rum or kirsch
3 eggs, lightly beaten
a good pinch salt (I used demi-sel butter so I skipped this)
120 grams (1/2 cup plus 1 tablespoon) butter, at room temperature and diced, plus a good pat for the mold
45 grams (1/3 cup) raisins and/or sultanas, soaked overnight in warm water or tea and drained
35 grams (1/2 cup) sliced almonds
confectioner's sugar for dusting
a few whole almonds or a little more sliced almonds for the mold

Instructions

1. Combine the flour and sugar in a large mixing bowl. In a small bowl, combine the fresh yeast with the milk and stir to soften. Form a well in the flour and pour in the milk mixture, eggs, and rum. Mix everything in with a wooden spoon.
2. Mix the dough vigorously for 10 minutes, add the softened diced butter, and continue working with the dough another 10 minutes or so, until it becomes elastic. Be warned that brioche dough is *very* sticky; if you have a stand mixer with a dough hook, now would be a good time to use it. Add the sliced almonds and drained raisins, and mix again to combine.
3. Cover the bowl with a kitchen towel and let the dough rise for 30 minutes in a warm spot of the house (I opted to place it on a kitchen towel on top of the radiator). After the first rise, punch the dough down and knead it briefly again.
4. Butter the pan generously and right up to the top. Place a whole almond in each groove of the mold (or sprinkle with more sliced almonds). Pour the dough into the mold and return it to the warm spot.
5. Let the dough rise to fill the mold, about 1 hour.
6. Preheat the oven to 180° C (360° F) with a heat-resistant cup of water placed on the oven rack. Put the kouglof in the oven and bake for 45 minutes, until crusty and brown, and until a knife inserted in the center of the dough comes out clean. If the top seems to brown too fast, protect it with a piece of foil or parchment paper.
7. Let cool completely on a rack, about 2 hours, before unmolding.
8. Dust with confectioner's sugar and serve with jam, honey, or maple butter. Kouglof keeps for a few days, tightly wrapped in a clean kitchen towel; slices can be toasted to refresh their texture. You can also freeze part or all of the loaf.

Mont Blanc



Ingredients

For the meringue

- 150g/5¼fl oz free-range egg whites (approximately 5 egg whites)
- 300g/11oz caster sugar
- 2 tsp [cornflour](#)
- 1 tsp white wine vinegar

For the caramelised nuts

- vegetable oil, for deep frying
- 100g/3½oz caster sugar
- 100ml/3½fl oz water
- 110g/4oz mixed unsalted nuts
- sea salt flakes

For the filling

- 110g/4oz dark chocolate
- 500g/1lb 2oz sweetened chestnut purée

- 1 vanilla pod, seeds only
- 175g/6oz caster sugar
- 300g/11oz mascarpone
- 250ml/9fl oz double cream
- 8-12 marrons glacés (candied chestnuts), crumbled

For the caramel

- 150g/5¼oz caster sugar
- 1 tbsp water

Preparation

1. For the meringue, preheat the oven to 140C/275F/Gas 1. Line a baking tray with greaseproof paper.
2. Whisk the egg whites in a clean bowl until soft peaks form when the whisk is removed.
3. Whisk in the sugar, a spoonful at a time, until all of the sugar has been added and stiff peaks form when the whisk is removed.
4. Whisk in the cornflour and vinegar.
5. Spoon the meringue mixture onto the baking tray in a large circle.
6. Bake in the oven for 10 minutes, then switch the oven off and leave in the oven for 2-3 hours, or preferably overnight, until crisp, but uncoloured.
7. Remove the meringue from the oven and set aside to cool completely, then place onto a serving plate.
8. Meanwhile for the caramelised nuts, heat the oil in a deep heavy-based frying pan until a breadcrumb sizzles and turns brown when dropped into it. (CAUTION: hot oil can be dangerous. Do not leave unattended.)
9. Heat the sugar and water in a separate saucepan until the sugar has dissolved.
10. Add the nuts and bring the mixture to the boil. Continue to cook until the temperature of the sugar syrup reaches 110C/225F (use a sugar thermometer to check this).
11. Remove the nuts from the syrup using a slotted spoon and carefully lower them into the deep fat fryer. (CAUTION: The nuts are coated in a liquid that may spit upon contact with the oil. Stand well back and keep your face and hair away from the deep fat fryer.) Fry for 1-2 minutes, or until golden-brown, then remove from the oil using a slotted spoon and set aside to drain on kitchen paper. Sprinkle with sea salt flakes.
12. For the filling, melt the chocolate in a bowl set over a saucepan of boiling water. (Do not let the base of the bowl touch the water.)
13. Smooth the melted chocolate over the cooled meringue.
14. Whisk the sweetened chestnut purée, vanilla seeds, caster sugar and mascarpone in a bowl until combined.

15. Whisk the cream in a separate bowl until soft peaks form when the whisk is removed. Fold the double cream into the chestnut mixture.
16. Spoon the chestnut mixture onto the meringue and scatter the marrons glacés and caramelised nuts on top.
17. For the caramel, heat a frying pan until hot, add the caster sugar and water and cook for 4-5 minutes, or until the mixture becomes a pale caramel. (Do not stir the mixture.)
18. Drizzle the caramel over the top to serve.

Männele (St. Nicholas Bread)



Ingredient

For the mannele

500g flour

5g salt

90g sugar

200ml milk

30g fresh yeast

2 eggs

100g butter

For glaze and finishing

1 egg

2.5ml powdered sugar

2.5 ml milk

raisins

For the icing (optional)

100g icing sugar

METHOD

1. Combine the flour, salt and sugar in a bowl.
2. Warm 100 ml (6 tbsp.) milk in a saucepan; pour it into a bowl.
3. Dissolve the yeast in the warm milk; add 100 g (3 1/2 oz.) flour and mix well. Cover with a clean cloth and let rise 20 minutes.
4. In a saucepan, melt the butter with the remaining milk, sugar and salt without boiling. Remove from the heat and cool to lukewarm.
5. Knead the butter-milk mixture into the yeast starter.
6. Incorporate the whole eggs and the rest of the flour. Knead well for 10-15 minutes. Cover the bowl with a clean cloth and let rise 30 minutes.
7. Transfer the dough to a floured board; form into small cylinders 3 cm in diameter and 15 cm long.
8. Using scissors, make cuts to form the head, arms and legs so that the dough will have a gingerbread-man shape.
9. Place the männele on buttered baking sheets; glaze with the beaten egg yolk (or egg yolk beaten with a little milk and sugar).
10. Form the eyes and nose with raisins. Let rise 20 minutes more.
11. Bake in a preheated 180°C / 350°F oven for about 25 minutes or until nicely browned.

Damson pie



Ingredients

- 225g fresh damsons, washed
- 55g caster sugar
- 360ml double cream
- 75ml milk
- 1 tbsp honey
- 6 egg yolks
- 1 x 20cm shortcrust pastry case, baked blind

Method

1. Stew the fruit with the sugar and 50ml cold water until soft but not breaking apart. Drain in a sieve.
2. Warm the cream, milk and honey in a saucepan over a medium heat. Just before boiling, pour onto the egg yolks and whisk together until smooth.
3. Scatter the stewed fruit into the pastry case, place on a baking tray and slowly pour over the custard mixture. Bake in the oven (180°C) for about 30 minutes until set.

Tarte Frangipane Mirabelles



Ingredients

For the crust:

5 tablespoons (70gr) unsalted butter, at room temperature 3 egg yolks

pinch salt

1/2 cup (80gr) superfine sweet white rice flour 1/2 cup (60gr) millet flour 1/4

cup (30gr) sorghum flour 1/4 cup (40gr) corn starch 1/2 teaspoon xanthan gum 2

tablespoons to 1/4 cup cold water (optional if the dough seems too dry) For the filling:

1 stick (115 gr) butter, softened 1/3 cup (115gr) honey

1 cup (100 gr) ground almonds (blanched, slivered, whole, your call) 2 eggs

1/4 cup (60gr) heavy cream 1/4 teaspoon cardamom

1-2 cups pitted mirabelles plums (or your preferred stone fruit)

Method

Prepare the crust: In a mixer, whip the butter on medium speed until light and airy. Add the egg yolks, one at a time and beating well after each addition. Mix until incorporated. Add the salt, and all the different flours, and the xanthan gum and mix briefly. Add some water, one tablespoon at a time if the dough feels too dry. Dump the whole mixture onto a lightly floured (use more rice flour) board and gather the dough into a smooth ball. Flatten the dough into a disk, wrap it in plastic wrap and refrigerate for an hour.

Preheat oven to 350F and position a rack in the center.

When the dough is nice and cold, roll it out on a lightly floured board or in between two sheets of plastic to fit your preferred pie pan. If the dough tears while you roll or/and transfer into the pan, just patch it with your fingertips. Line the dough with a piece of parchment paper, fill with pie weights or dry beans and par bake for 10-15 minutes until almost completely baked. Remove the weights and parchment paper. At this point you can refrigerate the baked crust for up to 3 days before using.

Prepare the almond filling and mirabelles topping: Place the butter, honey, ground almonds, and the eggs in a large bowl and whisk until smooth (can also be done in a food processor). Add the cream and cardamom but stir in it instead of whisking not to emulsify it or it will rise while baking.

Arrange the mirabelles halves at the bottom of the pie crust and pour the cream over them. Bake 25-30 minutes at 350F. Drizzle with a bit of extra honey if desired when still warm.